

Giant Champagne & Lemon Prawn Vol-au-vents



Serves 4

Prep 20 mins

Cooking 30 mins

Easy

Ingredients

500g puff pastry block

plain flour for dusting

2 eggs, beaten

150ml Champagne (or other sparkling wine)

150ml double cream

300g cooked king prawns

2 lemons, zested, and juice of 1/2

tarragon, small bunch, chopped

1. Roll out the pastry on a lightly floured work surface until about 40cm x 40 cm and 5mm thick. Use a round 12cm cutter to cut 8 circles from the pastry. Put 4 of the circles onto a baking-paper-lined-tray, then use a round 8cm cutter to make rings from the remaining circles.
2. Brush the 4 circles on the baking paper with beaten egg, then neatly lay over the rings onto each. Prick the middles with a fork. Put the inner circles onto the baking tray too and brush everything with more beaten egg. Chill for 20 mins.
3. Heat the oven to 200C/ Fan 180C/Gas6. Give all the pastry another good brush with egg, then put into the oven for 20 mins until risen and golden. Cool.
4. To make the creamy prawn sauce, tip the champagne into a small pan and reduce by 1/2. Add in the cream, season lightly with salt and lots of black pepper, and reduce until a thick coating consistency. Add in the king prawns, lemon zest and juice, and season. Stir in the tarragon.
5. Spoon the mixture into the vol-au-vents, put on the lids and serve.