

## Others

### **PRAWN AND AVOCADO PATE**

60 g Butter  
3 Tablespoons plain flour  
1 Cup milk  
½ Cup sour cream  
2 Avocados  
250g Small prawns, shelled  
½ Teaspoon Dijon mustard  
Freshly ground pepper  
2 Teaspoons gelatine  
¼ Cup water  
¼ Cup mayonnaise  
1 Tablespoon lemon juice  
Chopped parsley and ½ avocado to garnish

Melt butter and add flour. Remove from heat and gradually stir in milk and sour cream. Stir until well combined and sauce thickens. Simmer for 5 minutes over low heat. Cool slightly. Blend sauce and avocado in a blender until smooth. Chop prawns finely, reserving 12 for garnish. Mix through avocado sauce. Add mustard and freshly ground pepper. Sprinkle gelatine over water and dissolve over hot water. Add gelatine to avocado mixture. Cool to lukewarm. Mix through mayonnaise and lemon juice. Spoon into 6 individual dishes or pate bowls and refrigerate for a few hours. Garnish with chopped parsley, 2 prawns each person and a little finely sliced avocado. Serve with Melba toast or crudites.

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