

Now you can make your own Big Prawn and Spinach sandwich



INGREDIENTS

Two slices of good, fresh, unbuttered brown or granary bread

100g of fresh, peeled prawns

A dollop of good mayo

Sea salt and coarse-ground black pepper

A handful of fresh baby spinach leaves

PREPARING THE FILLING

1. Try to find fresh prawns from a good fish shop and simmer for four minutes in water.
2. Drain and peel them and set them aside on a clean paper towel (handle with care! 100g is a lot of prawns: you'll find far less in most shop-bought prawn sandwiches).

MAKING THE SANDWICH

1. Spread half the mayo right to the edges of the bottom slice of bread – we call this 'picture perfect'.
2. Arrange the prawns evenly over the mayo.
3. Season with sea salt and coarse-ground black pepper.
4. Scatter the baby spinach leaves on top.
5. Take the second slice of bread, spread with the rest of the mayo and place on top of the sandwich.
6. Cut in half diagonally with a sharp knife.



PASSIONATE ABOUT FOOD