

By Yvonne van Houtum

King prawns with mango salsa

Ingredients:

- 1 mango
- ½ a cucumber
- ½ a red onion
- 1 lime
- Fresh coriander
- Black pepper
- Prawns (count 4 king prawns per skewer)
- Garlic
- Olive oil

Method:

Marinate the prawns in some olive oil with a clove of garlic. Then make the mango salsa.

Cut the mango and the cucumber into small cubes. Add half a chopped red onion, the lime juice and some freshly ground black pepper. Mix together and finish with finely chopped coriander.

Place 4 prawns on a skewer and grill briefly on the barbecue or in the pan.



Gin Weizen

White & Wheat | 6%

Walhalla Minerva

White & Wheat | 4.4%