

Prawn & caper finger sandwiches

(This recipe was originally found in Delicious Magazine)

Makes 16

Place a damp cloth over these until ready to serve, to prevent them from drying out.

1 Cup good quality mayonnaise
½ cup salted capers, rinsed, dried
2 tbs finely chopped mint leaves, plus extra leaves to garnish
1/3 cup (800ml) lemon juice
Dash of Tabasco sauce
Salt, to season
16 slices white bread
600g cooked prawns, peeled, deveined, sliced in half lengthways

Mix mayonnaise, capers, chopped mint, lemon and Tabasco, and season with salt.
Spread half the slices with mayonnaise mixture, top with prawns and remaining bread.
Trim crusts, discard, and halve sandwiches. Garnish with mint leaves.

Tips

- Use a good quality bread that will hold it's shape when cut, like a light sourdough.
- Substitute the white bread, for wholemeal or rye, or a combination of all three to change the flavour and presentation of the plate.
- You could butter the second slice (top slice of bread) to help hold the contents and bread together.
- Cut the sandwiches in to different shapes for a different look, small triangles or squares (1/4 each sandwiches) for bite size nibbles for stand up catering.

