King prawn cocktail with ginger and creamy Gingerpepe

Informations

People : **4**
Preparation : **35 min.**
Cooking time : **5 - 10 min.**

Ingredients

- 200 g Gingerpepe
- 16 king prawns
- 4 lemons
- 120 g cream
- 30 g lamb’s lettuce
- Table salt
- Freshly ground pepper

Preparation steps

1. Cut the cheese into small sticks.

2. Meanwhile, cut off the tops of the lemons, then use a paring knife to scoop the pulp out of each one. In a bowl, season the cream with a dash of lemon, salt and pepper.
3. Steam the prawns until cooked.
4. When ready to serve, add a little of the seasoned cream, a few prawns, and lettuce to each lemon shell.
5. Add the sticks of cheese and serve well chilled.

? **Tips and Ideas:** You can use oranges instead of lemons for the shells.