

Panini with prawns, lemon and avocado

20 min 

1 

2 

Ingredients

4 Schär Panini, peeled prawns (preserved in brine or fresh), 1 ripe avocado, 1 fresh lemon, crème fraîche, fresh dill, a little salt, milled white pepper

Method

Cut the panini lengthways and halve them again. Let the prawns drain, or if using fresh prawns steam and peel them before cutting them into small pieces. Peel the avocado and cut it up small. Wash the lemon, leave the peel on and cut into thin slices, then cut each slice into eight pieces. Stir all the ingredients together with 4-5 tablespoons of crème fraîche (or sour cream), season to taste and spread generously on the pieces of bread. Garnish with half-lemon slices, 1 prawn and dill. Sprinkle with white pepper.



Oscar's tip

With these ingredients (with more crème fraîche, a teaspoon of olive oil and some lemon juice) one can also prepare a delicious prawn cocktail for serving with toasted slices of Pan carré.

