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spot prawn ceviche
USING DELICIOUS WINDSET FRESCO™ CUCUMBERS

spot prawn ceviche

This recipe is equally good with fresh scallops or halibut.

Serves 4 as an appetizer

1	Windset Farms™ Fresco™ Cucumber, sliced into thin rounds
2 oz	mixed baby greens
16	extremely fresh spot prawns, peeled
1/2 cup	fresh lime juice, strained
1	whole vanilla bean, split
1 1/2 Tablespoons	sugar
1 1/2 Tablespoons	Mirin*

In a small bowl mix together the lime juice, sugar, Mirin and scrape the vanilla beans into the mixture. Stir until the sugar dissolves. Add the spot prawns and stir to coat. Place the mixture in the fridge for 15 minutes.

Arrange the **Fresco™** Cucumber slices in circles on to four plates. Mound a small amount of the baby greens in the center of each circle and top with 4 of the spot prawns. Drizzle a little of the marinade over each salad. Serve immediately.**

*Mirin is a sweet Japanese wine available in Asian markets.

**This is a raw seafood dish and should be served and eaten immediately.



**Executive Chef
Dana Reinhardt**



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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

