



APPETITE  **THE WILD**
Cook • Fish • Hunt



by MELISSA FROHLOFF

Smoky prawn pate with Italian bruschetta toast

Ingredients

- 350g peeled and deveined green prawns
- 2 cloves garlic, crushed
- 1 tbsp finely chopped fresh garlic chives
- 1 tbsp finely chopped fresh dill
- 250g cream cheese at room temperature
- 1 tbsp lime juice

Method

1. Smoke prawns in the Nipper Kipper or similar smoker oven following the smoker's instruc-

tions. Allow prawns to stand and cool.

2. Put prawns in blender and chop.

3. Add cream cheese, dill and garlic to blender and combine until smooth.

4. Remove from blender and place pate in a bowl. Stir through garlic chives and salt to taste.

5. Place pate in ramekins and refrigerate to chill.

6. Serve with Italian bruschetta toast.

Prep time: 10 min | Cook time: 35 min | Serves 4