

TIAN OF PRAWNS, AVOCADO & GREEK YOGHURT CAPERS, CHERRY TRUSS TOMATOES WITH SHRIMP ROES



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Renew and recharge at one of Bangkok's finest five star hotel addresses for business or pleasure – the Westin Grande Sukhumvit Hotel Bangkok. Savour the epicurean offerings where award-winning venues serve delectable, well-balanced cuisines in inspiring settings. Represented by Cherdphong Sonkanok & Ekapoj Yamlamai.

- Sub Category Name
Food
Savory
- Recipe Source Name
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Ingredients

TIAN OF PRAWNS, AVOCADO & GREEK YOGHURT CAPERS, CHERRY TRUSS TOMATOES WITH SHRIMP ROES

- 10 prawns, cooked and peeled
- 50g avocado diced
- 10ml olive oil
- 10ml lemon juice
- Greek yoghurt
- Coriander leaves
- 10g shrimp roe
- Pinch salt and pepper



Methods and Directions

TIAN OF PRAWNS, AVOCADO & GREEK YOGHURT CAPERS, CHERRY TRUSS TOMATOES WITH SHRIMP ROES

- Cut avocado into small cubes, mix with Greek yogurt, lemon juice and salt and pepper.
- Marinate prawn with olive oil, salt and pepper.
- Press avocado into the round ring and then prawns.
- Decorate with shrimp roe and coriander.

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