Prawn Brioche Bites with Shallot & White Balsamic Flavour Pearls

October 20, 2023

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Prawn Brioche Bites with Shallot & White Balsamic Flavour Pearls are the ideal cold 2 bite canape for your next gathering.You can easily have your 2 main components prepped ready to just assemble when you arrive if it’s at someone else’s place. I generally would choose Prawns over Lobster as a personal choice (I just ❤Prawns ok) but go with what you enjoy. Chicken works for seafood haters. A delicious vegetarian alternative would be to replace the Prawns with some diced Avocado and Mango, maybe add a few chopped Walnuts too. I think you can even buy gluten free Brioche these days so we can cater to just about everyone…how good is that!

What you'll need

- Brioche rolls – we used split Brioche Hot Dog Rolls (a 6pk will make 18 – 24 Bites)
- Butter, 1/2 cup – melt
- Prawns, cooked & peeled – allow 1 small to medium Prawn per Bite
- Mayonnaise – a couple of tablespoons of your favourite
- Dijon Mustard – to taste
- Celery – fine dice aprox 1/4 cup
- Spanish Onion or Shallot – fine dice aprox 1/4 cup
- Dill – a little chopped plus extra for garnish
- Shallot & White Balsamic Flavour Pearls

To do

Lets prepare the Prawn mix first. Slice the prawns. Add the finely diced Celery and Spanish Onion. Pop in a little chopped Dill, a dash of Dijon and a couple of tablespoons of Mayonnaise. Season well and stir to combine. If you think it needs it add a little more Mayonnaise. Definitely taste test now

This can be prepared even a day in advance and refrigerated until required.

Next

Using a sharp serrated knife cut each Hot Dog roll into 3 or 4 pieces. Brush the cut sides with a little melted Butter. Put a frypan or grill plate on medium heat. Carefully brown the cut sides then pop them onto a tray. You can heat these in the oven just prior to serving if you like or if your Brioche is a little stale. If it's nice and fresh it's not really necessary just a nice touch.

To serve

If you wish to heat your Brioche before serving just pop the

tray of pre-browned Brioche into the oven at around 180c for 5 or so minutes…it won't take long to warm them through. Next simply add a generous spoonful of your Prawn mix into each portion of Brioche. Transfer them onto a serving platter and top with some Shallot & White Balsamic Flavour Pearls and a little sprig of Dill.

Now pop that bottle of Bubbles and enjoy □□

Until next time

From the Peninsula Larder Team

> ***"I drink to make other people more interesting."***
>
> *— Ernest Hemingway*

**Take a peek at our other flavours, just click HERE There are plenty of others to choose from.