



IF YOU DON'T HAVE A FOOD PROCESSOR, YOU CAN MAKE THE MAYONNAISE WITH A WHISK AND A BOWL. JUST PUT A CURLED-UP DAMP TEA TOWEL UNDER YOUR BOWL SO YOU HAVE TWO HANDS FREE TO WHISK AND POUR OIL. BE WARNED, WHISKING BY HAND IS QUITE A WORKOUT!

When making mayo, if you add the oil too quickly, it will look split. If this does happen, set aside the split mixture. Combine 1 egg yolk with 1 teaspoon of mustard in the food processor. Blend together, then slowly pour in the split mixture until it thickens.

SKEWERED PRAWNS WITH LIME & SESAME MAYO

PREPARATION TIME 20 MINUTES // COOKING TIME 5 MINUTES

SERVES 10 AS A SNACK OR CANAPÉ (THIS RECIPE EASILY DOUBLES OR TRIPLES)

- For the mayo, combine the egg yolks, mustard and lime juice with a pinch of salt in a small food processor (see opposite). Blend for 30 seconds or until smooth and slightly increased in volume. With the machine running, add the oil in a very slow, steady stream until the mayonnaise is white and thick. I'm being serious when I say a really slow stream. It should just about be drop-by-drop to start with, then you can pour a bit faster after you have added half the oil. Keep adding oil until the mayonnaise becomes nice and thick — you will need more or less depending on the size of the eggs. Blend in the sesame oil and season to taste.
- Thread a prawn onto each skewer. Preheat a frying pan, chargrill (griddle) pan or barbecue to full heat. Lightly brush with the oil, then cook the prawns for 1 minute each side or until just cooked through. Season with salt. Transfer to a platter and evenly scatter the sesame seeds over the top. Serve with the mayonnaise and the lime cheeks.

- 30 small skewers
- 30 raw large prawns (shrimp), peeled and deveined (if the tails are attached that's okay)
- 2 tablespoons vegetable oil
- 1 teaspoon toasted white sesame seeds
- 1 teaspoon toasted black sesame seeds
- lime cheeks, to serve

LIME & SESAME MAYO

- 2 egg yolks
- 2 teaspoons Dijon mustard
- 1½ tablespoons lime juice
- 250 ml (9 fl oz/1 cup) vegetable oil
- ¼ teaspoon sesame oil