

Using Karimix Soy & Five Spice Sauce

SPICY AVOCADO & PRAWN BAKE

SERVES: 10 as a main course

INGREDIENTS:

5 avocado, ripe but firm
150g sliced button mushrooms
30g sliced red onions
25g butter
120g cream cheese
30-40ml **Karimix Soy & Five Spice Sauce**
300g cooked drained prawns



METHOD:

1. To prepare the avocado, cut the pear in half lengthways around the stone, separating the two halves. Remove the stone, then, with a spoon, cut away the flesh of the avocado to a depth of 10-15cm to form a cavity, saving the avocado pieces for the filling.
2. In a frying pan, lightly cook the mushrooms with the onions in the butter until soft but not coloured. Allow to cool. Cream up the cheese and mix in the **Karimix Soy & Five Spice Sauce**, combine this with the mushrooms, onions, avocado pieces, prawns and a little seasoning if required.
3. Spoon the mixture into the cavities of the prepared avocado.
4. Cut 10 rectangle piece of filo pastry double the size of the avocados, brush with oil or melted butter and fold in half to form a square, arrange the pastry on top of the filling slightly rough and wrinkled, brush with additional oil or butter, sprinkle with sesame seeds and bake in a moderate oven 160°C for 20-30 minutes depending on the firmness of the avocado.
5. Serve hot with salad garnish and additional **Karimix Soy & Five Spice Sauce**.

