

Tomato Prawn Bruschetta

1 lb prawns, shelled
1 lemon zest, cut in fine strips or large zest pieces
1 tsp lemon juice
2 TBSP capers
3 TBSP minced fresh basil
4 cloves garlic, minced
4 TBSP olive oil
1 1/2 cups tomatoes, diced
Salt and pepper to taste
1 baguette, sliced 1/2 inch thick, grilled or toasted

Blanch prawns in 10 cups of water until they are just cooked, approximately 2-4 minutes.

Place prawns in a bowl of ice water to stop cooking. Drain

When cool, chop prawns into 1/4 inch pieces.

Mix together lemon zest, lemon juice, capers, basil, garlic, olive oil and tomatoes.

Season with salt and pepper.

Mix in prawns

Spoon 1-2 TBSP of topping on grilled or toasted baguette slices