



photography vanessa lewis 0825611506

Creamy Prawn Bouchées/Mini Vol-au-vents (12 servings)

12 Ready-bought Bouchées/Mini Vol-au-vents cases

Filling

36 cooked prawns, peeled and halved in width

50 g butter

30 ml cake flour

125 ml milk

60 ml dry white wine

60 ml cream

5 ml paprika

salt and freshly ground black pepper to taste

1. Pre-heat the oven to 180 °C.
2. Melt the butter in a **large saucepan** , add the flour and cook over a medium heat for 1 to 2 minutes while stirring.
3. Gradually add the milk, stirring constantly. Add the wine and cook over a medium heat until thickened, while stirring constantly.
4. Add the cream, paprika, salt and pepper and stir in the prawns.
5. Spoon the mixture into the cases, place on a **baking tray** and bake for 10 to 12 minutes.
6. Serve hot.

To make Bouchées/Mini Vol-au-vents: (see picture overleaf)

1. Pre-heat the oven to 200 °C.
2. Roll puff pastry out to a thickness of 6 mm.
3. Using a **round cookie cutter**, cut into shapes no larger than 5 cm in diameter.
4. Score a smaller shape into the top of the pastry with the tip of a **small sharp knife** or a smaller **round cookie cutter**, without cutting all the way through and leaving a 6 mm border.
5. Place the pastry on a greased **baking tray** and bake for 10 to 15 minutes until golden brown, well risen and firm.
6. Once baked, remove from the oven and immediately either cut around the central section and remove any excess soft pastry or, press the central section down firmly using the base of a wooden spoon or similar.
7. Place on a **cooling rack** and allow to cool completely before filling.

Un-filled vol-au-vent puff pastry case

