**CREDIT: Recipe from *Tom Kerridge’s Best Ever Dishes* (Bloomsbury, £26)**

**PHOTO OF DISH AND OF TOM, CREDIT: © Cristian Barnett**

**Dish:** Langoustine cocktail with Marie Rose sauce

**Chef:** Tom Kerridge, Michelin-starred chef who has hosted or appeared on a number of TV food programmes including Great British Menu, Masterchef and Saturday Kitchen.

A posh version of prawn cocktail. Posh because of the langoustines. Buy them alive and cook them yourself or go for cooked, peeled ones from a fishmonger – the bigger and plumper they are, the better their taste and texture.

**Serves 4**

**Ingredients:**

100g brown bread, cut into cubes

Olive oil, for baking the croutons

1 small iceberg lettuce

1–2 lemons, enough for 10 segments (see method)

2 celery sticks, tough strings removed

thinly sliced 2 tablespoons finely chopped chives

16 large, fat langoustines, cooked and peeled

½ teaspoon smoked paprika

Salt and freshly ground white pepper

For the Marie Rose sauce

100g mayonnaise

50g tomato ketchup

Squeeze of lemon juice

1 teaspoon brandy

3 splashes of Worcestershire sauce

2 splashes of Tabasco sauce Pinch of cayenne pepper

**Method:**

First make the Marie Rose sauce by mixing all of the ingredients together in a large bowl. Season to taste with salt and white pepper, put into a clean container and refrigerate until needed.

Preheat the oven to 180°C/Gas Mark 4.

Put the brown bread cubes on a baking tray, trickle over a little olive oil and toss to coat. Bake until crisp for about 8 to 10 minutes. Remove from the oven and season while still warm with salt and white pepper.

Take the outer leaves from the iceberg lettuce and line four individual serving bowls with them.

Thinly slice the remaining iceberg lettuce and put it into a large mixing bowl.

Trim the ends from the lemon and stand it upright on a chopping board. With a small, sharp knife work your way around the fruit, cutting away the peel and outer membrane. Cut the fleshy segments from the inner membrane then lay them out on a roasting tray and give them a blast with a blowtorch until they are charred and blackened.

Lift them from the tray and add them to the sliced lettuce.

Add the croutons, celery and chives to the lettuce. Put a couple of tablespoons of the Marie Rose sauce in the bowl and mix together. Season to taste. Divide the mixture between serving bowls and place four langoustines on top of each. Trickle on a little more sauce, dust with smoked paprika and serve.