

Recipe of the Week!

Bruschetta Prawns

(Serves 8)

24 Cooked Medium Prawns
1 Crusty Italian Bread Loaf
100g Baby Rocket
50g Fetta
10g Pesto
1 tomato
½ cucumber
1 Spanish onion
2 Tablespoons Extra virgin olive oil



Peel and de-vein 24 Cooked medium prawns.

Slice Italian Loaf into eight 1.5cm slices. Toast under a hot grill and then spread each slice with pesto.

Finely chop tomato, cucumber and Spanish onion. Mix together and place small amount on each bread slice.

Top each slice with 3 prawns and crumbled fetta.

Drizzle with extra virgin olive oil and season to taste.