

**BEECH OVENS**

SELECTED BY THE WORLD'S LEADING HOTELIERS

## Grilled Prawn Bruschetta & Rocket Pesto

Name of dish:	Grilled Prawn Bruschetta and Rocket Pesto	
Cooking Temperature:	250°C	
Cooking method:	Grilling	Preparation Time: 25mins
Number Of Portions:	4	Cooking Time: 5mins



<i>Ingredients</i>					<i>Method</i>
Item	Amount	UOM-Kg/MI/Each			
Green Prawns	480	g		1	Marinate Prawns in a little oil and garlic for 20 minutes.
Rocket Pesto	200	ml			
E.V.O.O	80	ml		2	Add finely chopped tomato, onions, basil and olive oil to a bowl and season.
Baguette	1	ea			
Red Onion	40	g		3	Grill prawns and slices of baguette.
Roma Tomato	120	g		4	Place baguette slices on the plate & top with rocket leaves, tomato mix and then the prawns.
Basil	40	g			
Garlic	40	g			
Rocket Leaves	40	g		5	Drizzle the rocket pesto over the prawns and a few drops of olive oil.