



Ocean Jacket cheeks

Serves 2

400g ocean jacket cheeks

4 slices of prosciutto

300g linguine

300ml cream

1 tbs chilli paste

100g rocket

4 metal/bamboo skewers

Method

Cook the pasta as directed.

Slice the prosciutto down the middle & using ½ wrap around the cheek & thread onto the skewer, place about 4 wrapped cheeks on each skewer & cook on a BBQ plate of a large fry pan.

Place the cream & chilli paste in a pan & reduce by 1/3 add cooked pasta & rocket toss to combine. Divide into 2 plates then top with the ocean cheeks & serve with fresh lemon.