

# Beckett's Farm

## STARTERS









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# Hot Tiger Prawns



### Method

-  ½ cucumber
-  4 ripe tomatoes
-  12 raw tiger prawns
-  6tbsp rapeseed oil
-  4 garlic cloves, peeled and crushed
-  6 slices Parma ham, cut in half
-  Salt and pepper
-  4tbsp dry white wine

1. Preheat oven to 180c/350f/gas mark 4. Slice the cucumber and tomatoes thinly, then arrange on 4 plates and reserve. Peel the prawns
2. Whisk together 4 tbsp rapeseed oil and garlic, season with salt and pepper. Add the prawns to the mixture and stir until well coated. Remove the prawns, then wrap each one in a thin piece of Parma ham and secure with a cocktail stick
3. Place the prepared prawns on a lightly oiled baking tray and cook in the preheated oven for 5 minutes
4. Remove the prawns from the oven and spoon the wine over the prawns. Return to the oven and cook for a further 10 minutes until piping hot
5. Carefully remove the cocktail sticks and arrange 3 prawns over the tomatoes and cucumber and serve immediately