

## **SMOKED PROSCIUTTO WRAPPED CHEESY SHRIMP**

**Yield: 6**

- **12 Large Prawns with tails. peeled and deveined**
- **1/2 cup cream cheese (125ml)**
- **1/2 cup goat cheese (125ml)**
- **2 tbsp chives. chopped (30ml)**
- **2 tbsp roasted garlic (30ml)**
- **Salt and pepper to taste**
- **12 sheets prosciutto. thinly sliced**

### **Directions**

1. In a medium bowl, mix cheeses, chives, roasted garlic and salt and pepper. Combine well.
2. Butterfly the shrimp using a sharp knife (cut shrimp lengthwise  $\frac{3}{4}$  of the way though, so shrimp opens up like a book.)
3. Place 1 tbsp stuffing inside the shrimp, spread evenly.
4. Wrap prosciutto all around shrimp, ensuring the stuffing is not exposed.
5. Drizzle shrimp with oil.
6. Preheat barbeque to medium heat.
7. Place shrimp on well oiled grill.
8. Cook for 2-3 minutes per side or until prosciutto is crispy and shrimp is no longer opaque.
9. Remove from heat and serve immediately.