

# Herbed Goat Cheese and Prosciutto Shrimp

**Category:** Appetizer

**Servings:** 4

**Rating:** 10

**Source:** Emeril Live

## Description:

Chervil is hard to find, so just use a little more parsley. Use any herbed oil as an option to the Truffle oil.

## Ingredients:

goat cheese	8 tablespoons
parsley	1 teaspoon chopped fresh
tarragon	1 teaspoon chopped fresh
chervil	1 teaspoon chopped fresh
oregano	1 teaspoon chopped fresh
garlic	1 teaspoon, minced
salt	to taste
pepper	to taste
shrimp	8 large, peeled and butterflied
prosciutto	8 thin strips
olive oil	1 tablespoon
truffle oil	drizzle

## Instructions:

In a mixing bowl, blend the cheese, herbs and garlic together. Season the mixture with salt and pepper. Season the shrimp with salt and pepper. Press one tablespoon of the filling in the cavity of each shrimp. Wrap each shrimp tightly with one piece of prosciutto.

In a saute pan heat the olive oil. When the oil is hot, add the stuffed shrimp and sear for 2 to 3 minutes on each side, or until the shrimp turn pink and their tails curl in towards their body. Remove from the pan and place on a large plate. Drizzle the shrimp with truffle oil. Garnish with parsley.