

## Prosciutto Wrapped Salmon Skewers Recipe

### Ingredients:

- 60g fresh basil, finely chopped
- 450g salmon, frozen in pieces
- 1 pinch ground black pepper
- 100g prosciutto, in slices
- 1 tbsp olive oil
- 8 wooden skewers

### Method:

1. Soak the skewers.
2. Chop the basil finely with a sharp knife.
3. Cut the almost thawed salmon pieces length-wise and mount on the skewers.
4. Roll the skewers in the chopped basil and pepper.
5. Slice the prosciutto into thin strips and wrap around the salmon.
6. Cover in olive oil and fry in a pan, oven or on the grill.
7. Serve with a side of your choice



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