



## Grilled Dolcecocos with Prosciutto and Pesto

### Method

Place prosciutto on a an oven tray lined with baking paper and place in a low oven (120°C) for 15 min until crisp. Shred into strips and set aside.

Cut Dolcecocos into halves and wash. Dry with paper towel and set aside. Place garlic and walnuts into a food processor. Blitz until fine and combined. Add rocket and basil leaves with parmesan cheese salt and 1/2 cup of the olive oil. Close lid of blender and blitz until leaves come off the sides of the container and ingredients begins to combine. With the motor still running pour the remaining oil into the blender in a thin steady stream. This pesto should be of a runny consistency for dressing the Dolcecocos with.

Brush Dolcecocos halves with olive oil and place on a hot skillet or bbq face up to warm and slightly brown. Turn over after a couple of minutes to cook insides.

To plate up, season Dolcecocos with salt, place onto a platter side by side and sprinkle crispy prosciutto over them. Finish up by generously drizzling pesto dressing over the Dolcecocos. Serve immediately.

### Ingredients (serves 4)

- 1 Dolcecocos halved
- 3 thinly sliced rashers of prosciutto

#### Pesto

- 1 handful rocket leaves
- 1 handful basil leaves
- 2 cloves garlic
- 1/2 cup walnuts
- 1/2 cup grated parmesan cheese
- 3/4 cup olive oil
- 1/2 tablespoon salt