

Artichoke & Prosciutto on Crackers



R & J Mazza
GLOBE ARTICHOKES

Ingredients

300g artichoke hearts,
Juice of 1 lemon
Salt & cracked pepper, to taste,
1 teaspoon extra virgin olive oil,

1 red capsicum,
1 bunch mint,
120g prosciutto, very thinly sliced,
50g feta,

1 packet crackers,



How to Prepare

1. Slice artichoke heart in 1/4's or 1/8's (depending on size) and place in bowl. Add lemon juice, oil, salt and pepper, mix well (if not already marinated).
2. Grill capsicum until skin is brown. Cool. Peel off skin, remove seeds and cut into thin strips, approximately 2.5 cm long.
3. Cut sliced prosciutto into strips, approximately 10cm x 2cm. Slice feta cheese into approximately 2.5cm x 1cm pieces.
4. Stack in order; artichoke heart, mint leaf, feta cheese and capsicum strip. Roll prosciutto around artichoke heart. Place on your favourite cracker.

Note: This recipe will make approximately 35 – 40 crackers.

