

23 April 2007 / 9.30am to 2.30pm

CREAM OF BUFFALO MILK MOZZARELLA CHEESE
CRISPY PANCETTA AND PRAWNS

Presented by
Ezio Gritti

	Ingredients:
450gms	Buffalo's Milk Mozzarella Cheese
100ml	Fresh Cream
100ml	Milk
200gms	Pancetta
16	Live Prawns (Tail Meat)
60ml	Extra Virgin Olive Oil
To Taste	Salt



Recipe Notes:

Method for Cooking:

1. Blend mozzarella cheese, fresh cream and milk in a food processor until smooth, for about 1 to 2 minutes.
2. Sauté pancetta in a heated pan in its own fat until fragrant and crisp, for about 5 to 8 minutes.
3. Lightly sauté chopped prawns with olive oil over high heat for 10 seconds until cooked. Reserve the olive oil.
4. To Serve:
Spoon the cream of buffalo milk mozzarella cheese into each serving cup. Place the sautéed prawns on top and add the sautéed pancetta. Drizzle over with the reserved olive oil.