





PROSCIUTTO, CHEESE AND BEETROOT HOT POCKETS

Preparation time: 2 minutes

Cooking time: 3 minutes

Serves: 6

250g cream cheese

1 bunch chives, finely sliced

6 cloves garlic, minced

Sea salt flakes and freshly-ground

black pepper

12 slices white bread, crusts removed

300g finely sliced prosciutto

300g finely sliced provolone

1 cup roasted beetroot, sliced

3 eggs, beaten

¼ cup extra virgin olive oil

1 Beat the cream cheese, chives and garlic until very smooth, then season generously with salt and pepper. Spread 3 tsp in the middle of each slice of bread, leaving a 2cm margin. Arrange the prosciutto, provolone and beetroot on half the slices, then sandwich together.

2 Press the edges tightly to form a seal, then drip each sandwich in beaten egg. Fry in hot (180°C) olive oil for 2-3 minutes each side, until deep golden, then drain on kitchen paper.