

PRAWN & HALLOUMI SKEWERS WITH BASIL PESTO

{SERVES 6-8}

INGREDIENTS:

- 1 pack large prawns, deveined
- 3cm fresh ginger, grated
- 3 cloves garlic, crushed
- Juice of 1/2 a lemon
- Butter, for frying
- 150g halloumi cheese, sliced
- Basil pesto
- Wooden skewers, soaked in water
- Tub of creamed cottage cheese
- Sriracha/Tabasco/hot sauce
- Fresh herbs to serve

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Griddle and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Marinate the prawns in the garlic, ginger and lemon juice for 10 minutes.
4. Skewer 3 prawns onto each skewer.
5. Add butter to the Griddle and fry until prawns are a beautiful pink - approximately 2-3 minutes a side.
6. Squeeze the other half of the lemon juice over them.
7. Wipe down the Griddle and allow to heat up again with the Dome Cover on.
8. Brush the Griddle with some butter and fry the halloumi slices until golden and gooey.
9. Put them in a bowl and toss with a generous amount of pesto.
10. Serve immediately with the cheese and hot sauce dip.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Gas - Medium to maximum heat.