

Tasmania, Part Two
**Prosciutto Wrapped
Ocean Trout**

Ingredients:

1kg Trout fillets, sliced into 4 smaller pieces
1 apple, sliced
200gm Prosciutto slices

Method:

Pre-heat oven to 180 degrees Celsius.

On top of a piece of trout, place an apple slice, and wrap prosciutto around the body of the fish fillet.

Heat butter and olive oil in a non-stick pan. Place fillets in pan, cooking for thirty seconds each side.

Place in the oven on baking paper for five minutes, leaving the fillet slightly raw in the middle.

Serve with mashed potatoes and vegetables.

