



Stuffed Squid Tubes

- 6 Squid Tubes
- 750g fresh (shelled & de-veined) prawns
- 1 fresh Garlic
- 250ml tub light thickened cream
- Shredded cheese
- Italian Herbs
- Olive oil

Crush the garlic and place into a mixing bowl with the prawns and the cream. Place in fridge to marinate for four hours.

Fill the squid tubes with the marinated prawns, secure at each end with toothpicks. Line the base of the baking tray with olive oil then arrange tubes onto a baking tray. Pour any remaining marinade over the top and sprinkle with shredded cheese and Italian Herbs.

Place the tray in Pizza oven and cook at low temperature (approx 180°) for 20–30 minutes.

The Squid tubes will rise and become firm when cooked. You can also check by looking inside the tube to see if prawns are cooked to perfection.

