

Chicken, Parma Ham and Sausage Skewers Recipe

Spiedini di Pollo, Prosciutto e Salsicce

In preparation for some summer sunshine, here's a great barbecue recipe. For an even more impressive serving idea, you could strip down some thicker sprigs of rosemary to use instead of wooden skewers.

Makes 12 skewers

**Prep time 15 mins + 1 hour
marinating time**

Cook time 15 mins



Ingredients

10 tablespoons extra virgin olive oil
2 sprigs of rosemary, chopped
2 tbsp white wine vinegar
6 boneless skinless chicken thighs each cut into 4 pieces
200g thinly sliced prosciutto, cut each slice in half
700g fresh Italian sausage cut into 3cm pieces
24 sage leaves
Black pepper
12 wooden skewers soaked overnight in water

Method

1. Heat the oil and the chopped rosemary leaves in a small saucepan over a low heat. Once the oil and rosemary start to sizzle, remove from heat and leave cool to room temperature.
2. Whisk 5 tablespoons of the rosemary oil with the white wine vinegar and some black pepper then put the chicken pieces in to marinate for an hour. Keep the rest of the oil for later.
3. Remove chicken pieces from marinade and wrap each small piece of chicken with a slice of prosciutto. Alternate the chicken and sausage on the skewers, placing a sage leaf between them.
4. Each skewer should have 2 pieces of chicken and 2 pieces of sausage to make 12 skewers. Brush the meat with the remaining rosemary oil and carry on basting during cooking so the meat doesn't get dry.
5. Cook on a barbecue over a low heat for about 8 minutes each side, turning frequently. Alternatively, cook in a preheated oven at 190°C/gas mark 5 for about 15 minutes turning once halfway through the cooking time.