

The Samuel Fox Country Inn

Comfortable rooms, fine food, real ales and a warm welcome



Devils on horseback (prunes wrapped in smoked pancetta and sage)

Ingredients (makes 30 canapés)

200 g sliced pancetta (cut to make 30+ pieces)
30 de-stoned prunes
30 small sage leaves



Method

1. Best to prepare these canapés a few days in advance of when required to allow time for the sage leaves to marinate.
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 4. On a chopping board, lay one slice of pancetta out flat.
 5. Place a prune on the pancetta about 2cm from the edge nearest to you.
 6. Then place a piece of sage on top of the prune. Now roll the prune up so it is completely wrapped in the pancetta several times over. Repeat this process until all of the prunes have been wrapped.
 7. These can now be stored in a fridge and made a few days in advance to let the sage leaf marinade properly before cooking.
 8. To cook, place the canapés on a greased baking tray and in a pre heated oven at 180 degrees centigrade and cook until the pancetta has a nice shine and has shrunken tightly around the prunes.
 9. Serve immediately.
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