

Bug Tail Kebabs with Fig & Pancetta

Ingredients

Serves 2

4 Moreton Bay Bug Tails
100g thinly sliced dried pancetta
4 fresh bay leaves
2 ripe figs, halved
1 tablespoon olive oil
juice of ½ lemon



Method

Prepare your barbecue for the direct grilling over a high heat.

Prepare the bugs by removing the meat from shells. To do this use a pair of scissors to cut along each side under the tail and then pull out the flesh. Rinse well under fresh water, then drain.

Take 4 metal skewers and thread onto each a bug's tail, some thinly sliced pancetta, a bay leaf and half a fig, then repeat the sequence to complete the skewer.

Brush the skewers with a little oil and place over a high heat to cook until the bugs are opaque, the thin pancetta is crisp and the figs are oozy and caramelised.

To serve, dress with a squeeze of lemon juice.