



<b>ITEM</b>	<b>PORTIONS:</b>
Musk Ox Prosciutto Cup with Pear Chutney	10 portions

<b>INGREDIENTS</b>
20-30 slices of Musk Ox Prosciutto, depending on size 6 ripe pears, peeled, cored and diced 400 grams figs, chopped 2 medium shallots, diced fine 1 lemon zested Ground Cinnamon Ground cloves 30 ml honey 500 ml arugula  Grilled vegetables for garnish

**METHOD:**

**Pear Chutney**

In a sautior pan combine the figs, shallots, pears, spices and lemon. Bring to a gentle simmer and cook for 10 minutes or until soft.

**Musk Ox**

Cut the prosciutto into squares, overlapping and press into a mini muffin pan, bake in a preheated oven for 8 minutes, let cool for 1 minute then remove, place on a paper towel, let cool.

**Plate Service**

For service place a few arugala leaves in the bottom of the cup(this keeps the cup from absorbing any liquid and getting soggy) top with chutney and garnish with grilled vegetables

Note: apples can be added for a lighter flavour