

## Cuttlefish and prawn skewers au gratin

*Gli spiedini di seppie e gamberoni gratinati* is a delicious, quickly-prepared antipasto, simple but dramatic.

### Ingredients (for 4 skewers):

- 8 medium-small cuttlefish
- 8 prawns
- 8 cherry tomatoes
- 1 zucchini
- 2-3 tbsp breadcrumbs
- 2-3 tbsp Parmigiano Reggiano cheese
- 1 tbsp chopped parsley
- 1 clove garlic
- Extravirgin olive oil, as desired.

### Procedure:

1. Remove shell from prawns, leaving just the tails.
2. Clean the cuttlefish, remove beaks.
3. Slice the zucchini into rounds.
4. To make the au gratin coating, mix the Parmigiano, breadcrumbs, parsley, and the crushed garlic clove.
5. On the skewers, alternate cuttlefish, prawns, cherry tomatoes, and zucchini rounds.
6. Coat the skewers with the extravirgin olive oil and spread on the coating.
7. Bake for about 10-15 minutes at 200°C, with the last few minutes at the grilling setting.
8. Remove and serve.