

Langoustines with smoked bacon and sage

20 langoustines

120g streaky bacon or pancetta

black pepper and sea salt flakes to season

50g butter

20g sage

lemon to serve



1. Cut the bacon into thin strips or dice and gently fry until crisp.
2. Fry the langoustines in the same pan adding a little butter if necessary.
3. Season if required with the sea salt and black pepper.
4. Serve sprinkled with lemon, a little cooking juice and chopped sage.