

Five Ideas *Entertaining with Prosciutto*



Brands may vary by Club.



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Prosciutto

Definition: [proh-SHOO-toh] The Italian word for “ham,” prosciutto is a term broadly used to describe a ham that has been seasoned, salt-cured and air-dried.

1. Prosciutto-Wrapped Roasted Asparagus Spears

Wrap one sheet of prosciutto around each asparagus spear, laying them out in a single layer on a sheet pan. Drizzle lightly with Bertoll® extra-virgin olive oil and bake at 350° for 8-10 minutes until the asparagus is tender-crisp.

2. Prosciutto and Melon

Sweet, juicy cantaloupe melon slices are draped with a sheet of prosciutto to create the classic Italian hors d'oeuvre.

3. Baked Pear Stuffed with Brie and Walnuts Wrapped in Prosciutto

Core one pear from the bottom, leaving the pear whole. Combine 1/2 cup softened Brie cheese with 1/4 cup chopped walnuts. Stuff the cavity of the pear with the Brie-walnut mixture. Drape a sheet of prosciutto around the pear and brush with a little olive oil. Bake on a sheet pan at 350° for 15 minutes.

4. Prosciutto-Wrapped Grissini

Prosciutto slices are twisted around Grissini (thin Italian breadsticks) and wrapped with prosciutto. (Grissini are available in our Grand Impression® gift basket—see page 3).

5. Bruschetta

Slice baguette 1/3" thick. Brush with melted butter or olive oil and bake at 350° until crisp – about eight minutes. Let cool. Butter bruschetta with olive tapenade, then add a ruffle of prosciutto and sun-dried tomatoes. Top with a shaving of Parmesan.



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