

Canna's Feast

WINERY

September 2012 Cellar Club Party

FRESH PEACH WITH BASIL WRAPPED IN PROSCIUTTO

Yield: 16 pieces

Prepared by Chef Wendy Bennett of Wine Country Cooking Studio ~ Dundee, Oregon

INGREDIENTS:

2 LARGE FRESH PEACHES, PITTED AND SLICED INTO 8TH
8 FRESH BASIL LEAVES, LARGE, CUT IN HALF LENGTHWISE
4 SLICES PROSCIUTTO, THINLY SLICED, EACH SLICE CUT INTO QUARTERS
1 TABLESPOON OLIVE OIL, EXTRA VIRGIN
FRESHLY GROUND PEPPER
16 EACH WOODEN TOOTHPICKS

METHOD:

1. *Lay out the pieces of prosciutto on a clean flat surface.*
2. *Lay a piece of freshly sliced peach and basil on top of the prosciutto and roll the prosciutto around the peach and basil.*
3. *Sprinkle with a small amount of pepper.*
4. *Secure with a toothpick and drizzle lightly with olive oil and refrigerate until just before serving.*