

# THE OTHER SIDE OF THE SPATULA

Living a Tasty Life with Donna DelCora

## Baked Mozzarella Wrapped in Prosciutto

### Ingredients:

One pound ball of fresh mozzarella, well chilled

½ pound of prosciutto

Olive oil

Crusty Italian Semolina bread

### Directions:

Preheat oven to 400 degrees

Make sure the mozzarella is well-drained, then refrigerated until firm and very cold.

Wrap the mozzarella ball all the way around with the sliced prosciutto until it is completely covered, and no white of the cheese is showing.

Take a small baking dish, drizzle with olive oil and then with a pastry brush, coat the top; bake in the hot oven for approximately 15- 20 minutes.

When done, let the mozzarella ball rest for 10 minutes before serving with sliced crusty Italian bread.

### Serving Suggestions:

- a. Use smaller (not too small) mozzarella balls, wrap with prosciutto; fry in hot olive oil until browned; drain and serve individually on salad plates with dressed mixed greens, olives, and tomatoes. The addition of jarred imported Italian tuna mixed with lemon, oil, and some olive brine, works well as an accompaniment for the salad.
- b. Whisk together a mix of Italian herbs and olive oil; serve with bread
- c. Serve with sliced melon, on individual plates, or as part of a complete antipasto table.

