



This **Epicurious.com** recipe:
**Prosciutto Rolls with Arugula
and Figs**

*My friend Sue made this for our July 4th
celebration. Sweet, crunchy, salty and
gooey; it is a wow in your mouth!*
~Camie/ifeellikecooking.com

Susan wants you to know: Here is the recipe from
yesterday's appetizer. The only change I made was to
substitute the TJ's Fig Butter for the dried figs. No
cooking required - only assembly!

You can view the complete recipe online at: <http://www.epicurious.com/recipes/food/views/4539>

Prosciutto Rolls with Arugula and Figs

- 1/4 cup extra-virgin olive oil
- 2 tablespoons fresh lemon juice
- 4 teaspoons grated lemon peel
- 12 thin slices prosciutto (not paper-thin)
- 6 ounces soft fresh goat cheese (such as Montrachet), room temperature
- 16 dried black Mission figs, quartered
- 4 large bunches arugula, stems trimmed

Whisk oil, lemon juice and peel in medium bowl to blend. Lay prosciutto on work surface, spacing slices 2 inches apart. Spread cheese evenly over prosciutto. Arrange figs over cheese, dividing and spacing evenly. Drizzle lemon mixture over. Sprinkle with pepper. Arrange 6 arugula leaves atop each prosciutto slice, alternating stems and tops and allowing tops to extend 1 inch over long sides of prosciutto.

Starting at 1 short end of each prosciutto slice, tightly roll up as for jelly roll. Cut rolls crosswise in half. Transfer to platter. (Can be made 2 hours ahead. Cover with damp paper towels, then plastic; chill.)

Bon Appétit
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<http://www.epicurious.com/recipes/food/views/4539>