

RECIPE



Prosciutto, Mascarpone and Fig Jam

Ingredients

- 1/3 lb of Prosciutto
- 1 jar Fig jam/preserves/spread
- 1 8 oz container Mascarpone cheese

Cut the prosciutto into 2 - 3" squares (we suggest kitchen scissors). Place one square in each cup of a mini cupcake tin. Bake at 350° for 5 minutes. WATCH CAREFULLY. They will turn crispy, brown and shrink. Carefully transfer to a paper towel, let drain, cool completely. Place a dollop of room temperature mascarpone cheese in each cup. Top with a dollop of fig jam/preserve/spread. Makes 30-40 tastes.