

Asiago Prosciutto Bruschetta

1 14-inch French baguette
2 tablespoons extra virgin olive oil
1 cup Culinary Tours Shredded Asiago Cheese, divided
1 package (8 oz.) soft cream cheese
1½ cups fresh arugula leaves
2 packages (3 oz. each) Culinary Tours Prosciutto
1½ cup halved grapes

Preheat oven to 400. Cut bread diagonally into 24 ½-inch slices. Lightly brush oil over both sides of bread slices; arrange slices in a single layer on a baking sheet. Bake 8 to 10 minutes or until lightly browned, turning after 5 minutes. Combine ½ cup asiago and cream cheese in a small bowl. Spread 2 teaspoons cheese mixture over each slice of bread; top with a few arugula leaves. Cut prosciutto slices in half lengthwise and fold 1 piece over arugula over cheese on each slice of bread. Top each with 1 tablespoon grape halves and 1 teaspoon asiago. Yield: 24 appetizers.



Recipe for #412953 CT Specialty Cheese Marketing
Perfect Pairings by Becky Roller 07/02/20