

Whipped Goat Cheese Prosciutto Cups

PREP TIME: 15 minutes

TOTAL TIME: 25 minutes

YIELD: 24 servings

INGREDIENTS

6-ounces thinly sliced prosciutto (about 12 pieces)

4-6 ounces herbed goat cheese

2 tablespoons cream or milk

Chives

Black pepper

PREPARATION

1. Preheat oven to 350 degrees.
2. Cut prosciutto lengthwise to make 24 strips. Line each cup of a mini-muffin tin with a slice of prosciutto to form a cup and bake for 10 to 12 minutes or until firm and crisp. Cool in muffin tin before handling.
3. Using a hand mixer or food processor, whip goat cheese with cream until smooth and fluffy, adding more liquid for desired consistency. Transfer mixture to a plastic sandwich bag, trim corner, and pipe goat cheese filling into each prosciutto cup.
4. To serve, sprinkle with chives or black pepper.

