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## Prosciutto crudo rolls with blue cheese and marinated apple



Appetizer



20 min.



4

### INGREDIENTS:

- 8 slices of prosciutto crudo
- 8 slices of Pas de Bleu
- 100 gr or 3.5 oz rocket salad
- 4 slices of black bread (sourdough - rye)

### For the marinated apple:

- 2 apples
- 2 dl or 6.7 fl oz Cider Vinegar BELBERRY
- Black pepper

### PREPARATION:

- Cut the apples into thin strips (julienne) and mix it with the Apple Cider Vinegar. Add pepper and let marinate for 10 minutes.
- Arrange the Ganda ham with the Pas de bleu cheese on top, cut lengthways and put some marinated apple on each slice. Roll up.

### PRESENTATION:

- Present the rocket salad with the rest of the apple, place the ham rolls on top and arrange slices of black bread in between.

