



# Prosciutto Cotto & GRILLED PINEAPPLE CANAPÉS

*makes 12*

- 3 fresh pineapple rings, cut 1/8 inch thick
- 1 tsp olive oil
- 12 slices of baguette, cut 1/4 inch thick
- 3/4 tbsp sour cream
- 3/4 tbsp grainy Dijon mustard
- 170g Soleterra d'Italia prosciutto cotto, sliced
- 12 small sprigs of parsley

Season the pineapple rings with salt and pepper and drizzle with olive oil.

On a preheated grill, cook the pineapple rings on high heat for 1-2 minutes per side, or until they have nice grill marks. Set aside to cool.

In a small bowl, mix together the sour cream and Dijon mustard.

Spread a small amount on each slice of baguette and top with prosciutto cotto. Cut the pineapple rings into quarters and place a piece of pineapple on each canapé. Garnish with parsley and serve.



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