

Grissini sticks wrapped with Prosciutto and Arugula, sour cream and yuzu dip

Recipe for Tapas

Description

Grissini sticks wrapped with prosciutto and arugula leaves, served with a sour cream and Yuzu dip with freshly chopped chives.

Note

You can replace the sour cream and Yuzu dip by the dip of your choice. Also, any other kind of ham can do.

Ingredients

Prosciutto grissini

- 12 Stick(s) Grissini
- 12 Thin slice(s) Prosciutto
- 1 Bag(s) Arugula salad

Sour cream dip

- 125 Gr Sour cream
- 50 Gr 35% whipping cream
- 15 Ml Yuzu juice
- 2 Pinch(es) Sea salt flakes
- 3 Turn(s) White pepper

Preparation

- Preparation time **20 mins**

Prosciutto grissini

Lay out the prosciutto slices beside each other. On each slice, spread some dip. Place five leaves of arugula on each and then place the Grissini sticks on the end of each slice. Roll the ham with the salad around the bread stick so that the ham covers a quarter of the stick. Serve with a side of dip.

Sour cream dip

Chop the chives finely. In a bowl mix together the sour cream, the whipping cream, the yuzu juice and the seasonings. Finalize by adding the finely chopped chives and season with salt and pepper.

Bon appétit!