

Prosciutto roll, dates, merguez sausages and diced tomatoes with basil

Recipe for 4 persons



Description

A delicious grilled roll of dates and merguez wrapped in prosciutto garnished with a crushed tomato and basil sauce.

Note

You can use any type of sausage for this recipe, so feel free to experiment!

Ingredients

Roll

- 8 Slice(s) Prosciutto
- 4 Unit(s) Merguez
- 12 Unit(s) Dates
- Salt and pepper

Tomatoes

- 4 Unit(s) Italian tomatoes
- 2 Clove(s) Garlic
- 30 Ml Olive oil
- 8 Leaf(ves) Basil
- Salt and pepper

Preparation

- Preparation time **45 mins**

Preparation

Clean the tomatoes. Finely slice the basil. Remove the pits from the dates. Remove the meat from the sausage casing.

Rolls

On your work surface, place 2 slices of prosciutto slightly overlapping. Place 3 dates on top as

evenly as possible. Next, place about a quarter of the sausage stuffing on top. Roll it up nice and tight, using parchment or plastic wrap if necessary. Cook for 12 minutes in the oven or on the grill for even better results.

Tomatoes

Slice the tomatoes into 1 cm thick slices and spread them out on a baking sheet. Sprinkle with minced garlic, salt and pepper. Cook in the oven for 1 hour at 350°F. Add the basil when you remove the tomatoes from the oven and then mix well with a food processor, blender or stand mixer.

Plating

In a bowl, place a generous amount of the tomato sauce in the bottom. Place a prosciutto roll on top and garnish with a few basil sprouts.

Bon appétit!