



Prosciutto Rolls with Arugula and Figs

1/4 cup extra virgin olive oil

2 TBS fresh lemon juice

4 TSP grated lemon peel

12 thin slices of Prosciutto *

6 oz Goat cheese softened

16 dried black Mission figs – chopped roughly

1 large bunch Arugula, stems removed, washed and dried with paper towels Whisk oil lemon juice, and lemon peel in a medium bowl to blend.

Lay Prosciutto on work surface, spacing slices 2 inches apart.

Spread cheese evenly over ham.

Arrange dried figs over cheese (approximately 1 TSP per roll).

Drizzle lemon juice mixture over all.

Lay Arugula leaves evenly over each roll (approximately 4-5 pieces each), allowing it to extend over the edges of the ham.

Starting at the sort end of each Prosciutto slice, tightly roll up each.

Cut rolls crosswise in half on diagonal. Transfer to serving platter. Can be made 2 hours ahead and covered loosely with plastic and kept in refrigerator.