

Ferraro's Cucina

Prosciutto wrapped Apples & Brie with Balsamic

Ingredients

**3 Ambrosia apples sliced
and cored (25 slices)**

1 handful fresh basil

15 slices prosciutto - halved

**10 ounces brie cheese -
sliced about 1/2-inch thick**

**a drizzle of balsamic glaze -
or honey**



Preparation

- Core and slice apples into flat 1/2 inch slices.
- Layer with a basil leaf, and brie slice. Wrap prosciutto around each apple.
- Toast in oven until prosciutto is crispy, about 5-10 mins.
- Drizzle with balsamic or honey and serve.
- Enjoy!

