



Chef Tad's Prosciutto Roulades

Servings: 12

- 1/2 fluid ounce ricotta cheese
- 1/2 ounce crumbled bleu cheese
- 1/8 fluid ounce sour cream
- 3 slices prosciutto – thinly sliced

In a small bowl, thoroughly blend ricotta cheese, blue cheese and sour cream. Spread thinly and evenly on prosciutto, spreading almost to the edges. Roll up prosciutto slices, cover and refrigerate. Slice about 1" thick.



A recipe from
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