



Featuring Today's Recipe Compliments of:

James Ayers and Sunshine Foods

Filone di Mozzarella

Ingredients

Fresh mozzarella curds

Prosciutto di Parma

Arugula

Fresh ricotta

Parmigiano-Reggiano

Pine nuts

Salt

Freshly cracked pepper

While the curds are still warm, form into a large loaf. Then pat flat and roll out to about 1/8' thick – like a large tortilla.

Spread fresh ricotta on top and then salt and pepper, Parmigiano, pinenuts, prosciutto and the arugula.

At this point, you roll it up like a lavosh. Let it set, and then slice ¼ inch thick.

Visually, it will have the colors of the Italian flag and look like a “pin wheel.” To serve, add some lemon, extra virgin olive oil, salt and pepper.

