

# Dine with a Darling

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## Prosciutto Wrapped Pear Appetizer

### Prosciutto Wrapped Pear Ingredients

1 to 2 ripe - but NOT soft - green pear(s)

1 small package of plain goat cheese

6 – 8 slices of Prosciutto di Parma

honey

fresh cracked pepper

1. Wash and cut pear into slices.
2. Grab a pear slice and top it with a few crumbles or silver dollar sized slab of goat cheese (if you can keep the cheese from falling apart).
3. Wrap the goat cheese topped pear slice up tight with a thinly shaved piece of prosciutto. (You might have to cut each prosciutto slice lengthwise into two long pieces. The idea is to keep the ends of the pear peaking out from the prosciutto wrap.)
4. Repeat until all pear slices are cozy in their prosciutto blankets.
5. Place on serving plate and drizzle all prosciutto wrapped pears with sweet local honey.
6. Finally, dust the top of the appetizer with a layer of freshly cracked black pepper.
7. Serve. Eat, lick fingers, enjoy.

The juicy pear paired with tangy goat cheese, wrapped in salty prosciutto is an incredible marriage of flavors, but the real kicker is the sweet honey and spicy bite of the fresh cracked pepper on top. Perfect compliment.

We will definitely have these again. Just be sure your butcher slices the prosciutto very thin so you can still pull off the “lady like” bite if you’re serving a crowd.

**Zach-o-meter:** liked the prosciutto wrapped goat cheese/fig combo, but REALLY loved the pear/goat cheese/prosciutto creation topped with honey and cracked pepper. He was definitely shouted out an “MMM” and a “Wow, Lando”. Success.

Hope you enjoy and happy cooking.

Hugs, Landon