

Serves 6-8

# Brie, Prosciutto, Arugula and Fig

featuring... 34° Sesame Crispbread

## Ingredients:

- 24 pieces **34° Sesame Crispbread**
- 4 oz. Brie or Camembert, cut into thin slices
- 4 oz. prosciutto, thinly sliced and cut into small pieces
- 12 fresh figs (if you're lucky enough to find them) or dried figs, stems removed and quartered
- 24-30 fresh arugula leaves, or baby spinach if you don't care for arugula

## Directions:

- Place a slice of Brie or Camembert atop each crispbread.
- Follow this with an arugula leaf – of course you may use more than one leaf, but arugula is strong and bitter and shouldn't overwhelm the other flavors.
- Next, gently arrange a few folds of silky prosciutto, and finish the entire gorgeous creation with one or two tiny fig quarters.
- Grind a little fresh black pepper over the top and serve at once.

**Tip:** Dried figs may be softened by soaking in near-boiling water and patting dry; the figs will be much easier to cut once they're soaked. Most strong, creamy cheeses will work well here, and if you have it on hand, a few drops of aged balsamic vinegar would make a lovely finishing touch!



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