

Prosciutto con Pere e Scaglie di Parmigiano Reggiano

- 4 Pears
- Citterio Taglio *Fresco*[®] Prosciutto di Parma
- 6-8oz Parmigiano-Reggiano Cheese
- Chives (*optional*)
- 1 Lemon
- Extra Virgin Olive Oil
- Balsamic Vinegar

- Quarter the pears and remove seeds
- Wrap each pear quarter with 1 piece of Citterio Prosciutto di Parma
- Arrange the 4 quarters of Prosciutto wrapped pears on each plate.
- Using a vegetable peeler, shave long shards of Parmigiano-Reggiano cheese and arrange around Prosciutto wrapped pears
- Drizzle with extra virgin olive oil, balsamic vinegar and the juice of one lemon
- Use chives as garnish if desired.

Serves 4