

# *Cestino di Pancetta Citterio con Verdure, Prosciutto e Mozzarella di Bufala*

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1 Package Citterio Fresco Pancetta

Mozzarella di Bufala

Extra Virgin Olive Oil or Butter

Salt & Pepper

1 Package Citterio Prosciutto

Mixed Julienne Vegetables

Balsamic Vinegar

- Preheat oven to 350. Take 1 muffin pan and layer 3 slices of Citterio Fresco Pancetta over each opening. Layer slices in a clover like style. Do not spray or coat pans. Skipping an opening helps from sticking together.
- Place another muffin pan inside/on top the pan with the cups as to give shape and press down.
- Cook for 12 - 15 minutes. Once the Pancetta reaches desired look and texture, remove cups from pan and place on paper towels to dry, firm and retain shape. Let cool.
- Saute your vegetables in extra virgin olive oil or butter. Salt & pepper to taste.
- Place vegetables in Pancetta cup.
- Wrap 1 piece of Prosciutto around 1 piece of Mozzarella. Place on top of vegetables.
- Dress with extra virgin olive oil and balsamic vinegar.

Serve and Enjoy!