



Italian Style Ham and Cheese

(Ruliano ham with mozzarella)

Italian Oregano Lemon Dressing:

- 1 Tablespoon white wine vinegar
- 1 Tablespoon lemon juice
- 1 clove garlic, fine minced
- 1 Tablespoon fresh chopped oregano
- 1/2 teaspoon Dijon mustard
- 1/3 cup olive oil
- Salt and black pepper to taste

Sandwich Cold Plate

- 2 roma tomatoes, seeded, chopped
- 1 Tablespoon chopped fresh oregano
- 1/2 head Living Butter Lettuce
- 1 small ball Burrata cheese*
- 6 ounces sliced Ruliano ham or prosciutto
- 6 to 8 slices whole grain wheat bread or as desired

In a small bowl, combine vinegar, lemon juice, garlic, oregano, and mustard. Whisk in olive oil to form dressing; season with salt and pepper to taste. Set aside.

In a small bowl, combine chopped Roma tomatoes with chopped fresh oregano; set aside.

Remove some of the larger outer lettuce leaves; set aside for another use. Cut roots from bottom of lettuce, leaving small head attached. Place on large serving platter; place Burrata cheese ball in center. Arrange ham slices on platter; spoon reserved chopped tomatoes on side of platter. Drizzle some dressing over the lettuce, cheese, and tomatoes. Place remaining dressing in small container to serve on the side.

Place slices of bread in lunch bag (Italian style) or on a separate side plate to accompany dish.

Serves: About 2 supper servings or 4 smaller lunch portions

About the Recipe: This is a ham and cheese with an attitude. So delicious! The sliced Burrata cheese will melt as you spread it over the rustic wheat bread. Accompany it with slicers of ham, lettuce, and juicy tomatoes. The extra dressing makes a perfect dipping sauce for those extra chunks of bread. Yes.....it's that yummy!

Cooks Notes:

***Burrata** is a fresh Italian **cheese** made from mozzarella and cream. The outer shell is solid mozzarella, while the inside contains both mozzarella and cream, giving it an unusual, soft texture. Fresh mozzarella can be substituted for this but it will not be as soft or creamy as Burrata cheese. \.

****In Riano Langhirano, among the ancient woods of the Apennines, discover the authentic Prosciutto Crudo Ruliano Perex Suctum. Its delicacy and refinement have seduced personalities like Edward Raspelli, who described it as "the best ham of my life!" And made it the star of some great recipes created by chef Heinz Beck. Taste it with fried pasta, exotic fruit or the fragrance of bread baked in a wood oven and enjoy the "Ruliano" experience to the full!**

HAM PROSCIUTTO DI PARMA RULIANO 24 MONTHS AGED

The slogan of Ruliano says, "Hams are not the same, but they are different". "Like Champagne, each product has its own path, its own style impressed by the company that produce hams," explains Daniel Montali, the third generation of a history family of Parma ham.

**This dish was inspired by one served to us for lunch in Turin, Italy.