



April 27, 2000

Here is a recipe that is easy and fun! Just a little messy to eat!

Tante Marie's Ciabatta Stuffed with Teleme

Ingredients

- 1 loaf slipper bread—Ciabatta
- 12 slices thinly sliced prosciutto
- 3/4 lb. soft white chesse—such as Teleme
- 1/2 cup pesto (basil-garlic puree)

Instructions

Cut the bread in half lengthwise, remove some of the soft bread from both the top and bottom with your fingers, and save for making breadcrumbs. Lay the slices of prosciutto on the bottom and over the sides of the bottom of the bread. Cover with half the cheese, spread over the pesto, cover with the remaining cheese. Fold over the ham, place on the top of the loaf of bread. Press.

Place on a baking pan, and bake in a preheated 350 degree oven for 5 to 6 minutes. Remove from oven, let cool 3 minutes, and cut into fingers about 3 inches by 1-1/2 inches. Serve warm.

Makes 12 hors d'oeuvres.

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