



# Prosciutto & Fig Wraps with Fresh Goat Cheese

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 4 oz. Chavrie® Fresh Original Goat Cheese Log
- 6 pieces thinly sliced prosciutto
- 2 tbsp. Fig jam

## Instructions

1. Place sliced prosciutto side by side, overlapping slightly on a sheet of parchment paper.
2. Spread fig jam over the entire length of the sliced prosciutto.
3. Cut the Chavrie® Fresh Goat Cheese Log lengthwise into 4 pieces.
4. Place the pieces of Chavrie® Fresh Goat Cheese Log on the fig jam.
5. Roll the prosciutto around the Chavrie® Fresh Goat Cheese Log and place in the refrigerator for 1 hour.
6. With a very sharp knife cut the prepared log into  $\frac{1}{2}$  inch pieces and arrange on a serving platter.
7. Enjoy!