

TARTLETTE OF ROFUMO, PROSCIUTTO, PEARS *and* ARUGULA

Chef Jeff Orr, CocoLiquot, Madison, Wisconsin

Yield: 6 servings

method

- Prepare puff pastry shells according to package directions, but undercook with approximately 5 minutes less cooking time than is called for on the package. Do not allow shells to brown. Remove shells from oven and allow to cool completely.
- Preheat oven to 400° F.
- Heat olive oil in a sauté pan over medium high heat. Add arugula and wilt quickly (approx. 30 seconds). Season with salt and pepper.
- Place arugula in the center of the pastry shells; evenly distribute pear and prosciutto, and top with **Rofumo**.
- Bake for 10-12 minutes, or until all ingredients are softened and cheese is melted.
- Serve tartlettes with a green salad tossed with mustard vinaigrette.

ingredients

- 1 package frozen puff pastry shells (six 3" shells)
- 1 tablespoon extra virgin olive oil
- 2 ounces arugula, coarsely chopped
- Salt and pepper to taste
- 1 ripe pear, skin on, core removed, and julienned
- 2 ounces prosciutto, sliced thin and chopped into ¼" – ½" pieces
- 2 ounces **Rofumo**, shredded

I like to make 'Strammer Max' sandwiches: layer a piece of toast with ham, fried eggs, and Rofumo, and serve open-faced. It's a perfect quick-fix for lunch or dinner."

Fermo Jaeckle,
Co-owner and
Chief Executive Officer