



PROSCIUTTO E MOZZARELLA CON SABA

Imported prosciutto and buffalo mozzarella drizzled with Sardinian Saba
(serves four)

Ingredients:

- 2 Whole Round Sheets of **Pane Carasau**, broken in quarters
- 1 Pound of Prosciutto, thinly sliced
- ½ Pound of Buffalo Mozzarella, cut in to ½ inch slices
- ½ Cup of Radicchio, shredded
- 2 Tablespoons of **Saba**

To Prepare:

Lay the pane carasau on platter. Create a bed of prosciutto on the bread. Arrange mozzarella slices in a ring on the prosciutto. Mound radicchio in the center.

Finish by drizzling with saba.

*From the private collection of
Arcodoro & Pomodoro*