

## Meiganne's Manchego Toast with Prosciutto and Roasted Pepper Sauce

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### Manchego Toast

1 baguette, sliced thin on the bias into 1/4-inch slices - makes about 20 slices

4 oz grated Manchego (cheese)

Extra virgin olive oil, salt and pepper

\* Preheat oven to 400 degrees.

Lay baguette slices on baking sheet. Drizzle with extra virgin olive oil and season with salt and pepper. Top with grated Manchego.

Bake 10-15 minutes until crispy.



### Roasted Pepper Sauce

1 red bell pepper, roasted and peeled

6 roasted almonds (optional)

2 cloves garlic

Fresh herbs (basil, parsley, dill...) – about a handful – put some aside for garnish

1 tsp vinegar (red, white or rice wine)

1 Tbsp extra virgin olive oil

salt and pepper to taste

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4 oz of prosciutto di parma

\* Pulse all ingredients EXCEPT the prosciutto in food processor until just combined — set sauce aside for topping toast.

Top toast with ribbons of prosciutto, followed by a small dollop of pepper sauce. Garnish lightly with remaining herbs. Serve warm or at room temperature.