

Prosciutto-wrapped pears

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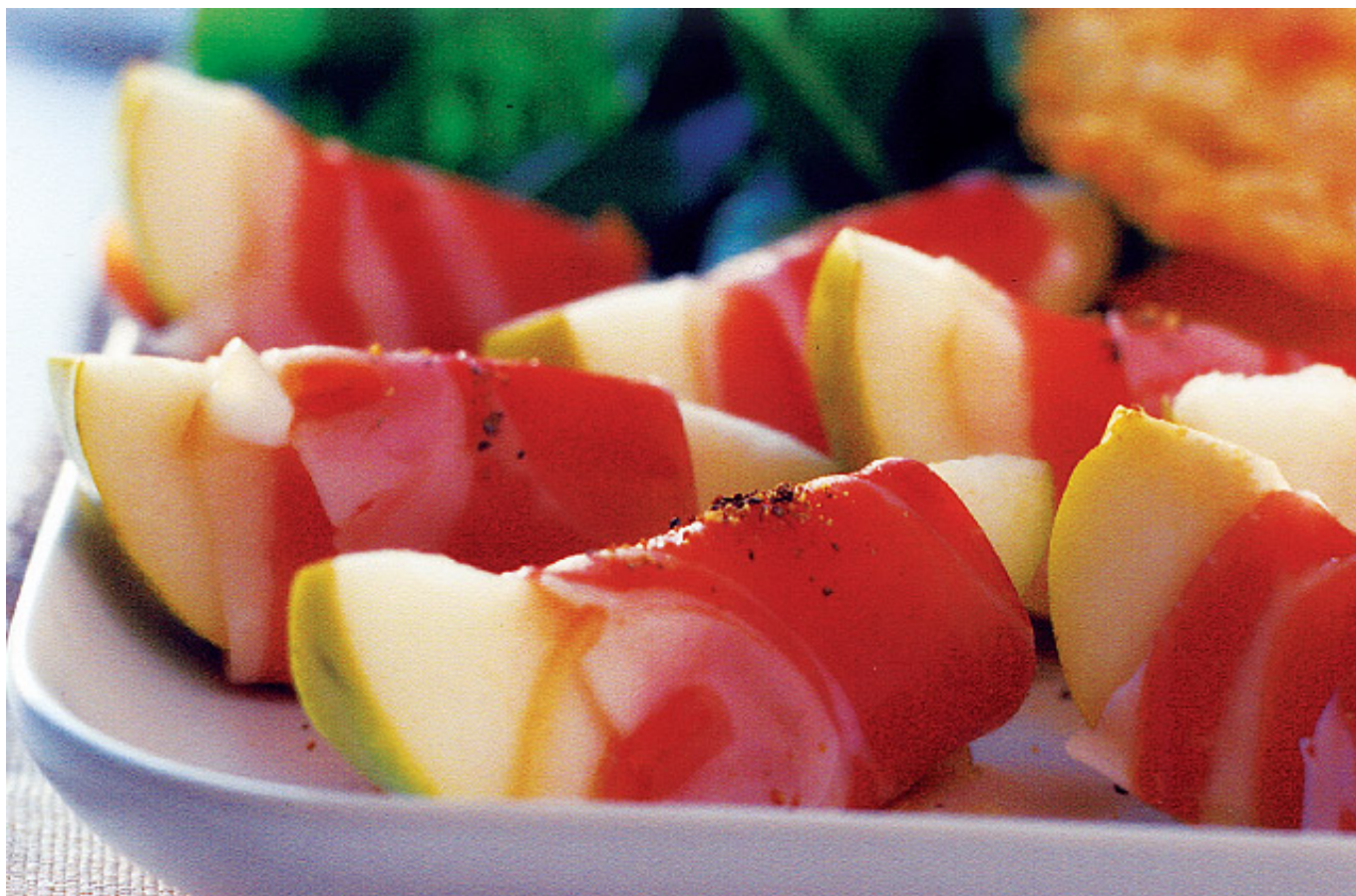
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Prosciutto wrapped pears make a delicious appetiser and they're super easy to make. Serve with parmesan wafers.

Ingredients

- 150g parmesan cheese, grated
- 4 Williams [pears](#)
- 300g finely sliced [prosciutto](#)
- 75g [baby rocket](#) leaves
- 2-3 tbsp extra-virgin olive oil
- Black pepper

Methods

Parmesan wafers

Preheat the oven to 180°C. Line two baking trays with non-stick baking paper.

Take spoonfuls of parmesan (three teaspoons in each) and sprinkle into 12 rounds on the non-stick baking paper, allowing a gap of three-cm between each round.

Place the baking trays in the oven and cook the parmesan for seven to eight minutes or until spread

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and golden. Remove from the oven and allow to cool a little.

Pears

Quarter the pears and remove the cores, cut the quarters in half. Wrap each piece of pear in a slice of prosciutto, cutting the slices in half if they are large. Arrange on serving plates with some wafers and a handful of rocket leaves.

Drizzle the oil over the prosciutto wrapped pears and grind over fresh black pepper. Serve immediately.

Note: If you would like to make the pears in advance, brush the cut edges with lemon juice. Store the

parmesan wafers in an airtight container if making in advance.

Recipe from [Australian Pears](#).

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