

## Prosciutto caldo croccante alla salvia



### INGREDIENTS

8 slice of ham  
8 Sage leaves  
50 gr radicchio  
50 gr rocket  
50 gr curly lettuce or endives  
50 gr watercress  
Extra Virgin Olive oil  
Balsamic vinegar  
[Aged Balsamic Vinegar IGP, Terra del Tuono](#)  
[Prosciutto Crudo, Salumificio Calla'](#)  
[EVO Mare e Monti, Oleificio Berardo](#)

### Wine pairing suggestions



[Gavi di Gavi "Rovere", I Moncalvi](#)

### Description

Prosciutto caldo croccante alla salvia, crunchy warm ham with sage, is a delicious and easy to make starter for all seasons

### Preparation

Start with preparing the salad, clean and cut the various lettuces, wash and drain well, arrange in the centre of individual plates. Select a good ham, possibly cured for richer flavours, slice the prosciutto a little thicker than normal.

In a pan, with extra virgin olive oil, fry the slice of ham and 8 leaves of sage until almost crispy, and add a touch of vinegar, better if balsamic, for a few minutes. When ready, put the the slices of prosciutto and sage on top of the salad and pour the liquid on top and serve immediately. Delicious