

## PROSCIUTTO WRAPPED BREADSTICKS WITH CREAMY GOAT CHEESE

### INGREDIENTS

for the creamy goat cheese dip

1/2 cup spreadable goat cheese, at room temperature

1/4 cup heavy cream

4 tablespoons minced fresh parsley

4 tablespoons minced fresh dill

1/2 teaspoon herbs de Provence

salt and pepper to taste

30 Italian breadsticks (i.e. Grisini) -- look at the package to see that they are mostly whole!

15 slices thinly-spiced prosciutto

### DIRECTIONS

In the work bowl of your food processor, combine goat cheese, creamy, herbs and salt and pepper. Pulse until combined. (If you don't have a food processor, you can combine by hand with a spatula)

To make the breadsticks, spread about 1/2 a tablespoon on the end of two breadsticks. "Glue" the end of the prosciutto on to the breadsticks with the goat cheese spread and then wrap the piece around the breadsticks. Repeat until you are out of ingredients. Place remaining goat cheese in a small bowl and serve along with the breadsticks for dipping.