

Jam Crostini with Prosciutto



Ingredients:

1 baguette	Whole loaf or demi baguette depending on how many servings you need
2 Tablespoons	Olive oil
1 package	Prosciutto ham (each slice cut in half)
¼ teaspoon	Ground Cayenne pepper
½ teaspoon	Paprika
1 container	Mascarpone cheese

Directions:

Preheat oven to 350 degrees F. For the crostini: Slice baguette on the diagonal about ¼ inch thick. Lightly brush both sides with olive oil and bake in oven for about 8 minutes or until toasted, turning slices once. Remove and let cool.

To assemble, spread a tablespoon or so of mascarpone cheese on each slice of crostini and a about a teaspoon or more of jam (we used Strawberry Mango and Blackberry Bourbon) on top of cheese. Top with half a piece of prosciutto ham.

In a small dish combine the ground cayenne pepper with the paprika. Sprinkle on top of each crostini.

Note: Amounts are approximate depending on how many servings you make.

