



THE ART & SOUL OF COOKING

## **Apricot & Prosciutto Finger Sandwiches**

*Serves 4-6*

### **Ingredients:**

6 slices sourdough bread  
½ cup cream cheese, softened  
½ cup unsalted butter, softened  
½ cup apricot preserves  
6 oz thinly sliced prosciutto  
1 cup arugula, washed and spun  
1 cup shaved parmesan  
½ cup aged balsamic

### **Procedure:**

Remove crusts from bread. Slice each piece of bread on the diagonal to form triangles. Lightly toast bread.

Mix cream cheese and butter until well combined. Spread 1-2 tsp of mixture on each piece of toast. Top with 1 tsp apricot preserves. Lay a thin slice of prosciutto on top of apricot. Add arugula leaves and top with shaved parmesan. Drizzle each sandwich with aged balsamic and serve.