



Vanilla Mission Fig Ham Rolls

Quick, Simple, Elegant and Tasty



Ingredients:

1/2 cup thinly sliced dried California Mission figs (about 6)
125 grams Spanish Jamon Serrano slices about 2" wide (thin)...substitute Italian Prosciutto ** see below
1/4 cup water
1/2 lemon juice
Aromas vanilla extra virgin olive oil
Walnut pieces - ground or chopped small (optional)
Toothpicks if needed

Instructions:

1. Gently simmer the fig slices in the water and lemon juice to soften
2. Place in measuring cup or other small container and leave at room temperature to cool
3. Drizzle one tablespoon Aromas vanilla EVOO and mix in
4. Spread flat the jam slices, sprinkle some ground/chopped walnut evenly throughout, add a drizzle of the Aromas vanilla EVOO...then, add about one tablespoon of the softened fig to one end, roll starting at the end with the fig, and close with a toothpick if needed depending on the thickness the ham slices.
5. Drizzle Aromas Vanilla EVOO over the rolls and serve.