

Bresaola fagottini stuffed with walnuts and goat-cheese

Fagottini di bresaola con noci e caprino is an eye-catching, easy-to-make finger food.

Ingredients:

- 6 slices of bresaola
- 1 goat cheese
- 6 walnuts
- chive leaves as needed

Procedure:

- Spread out the slices of bresaola on a platter.
- Place on each slice a teaspoonful of goat cheese and walnuts.
- Shape the bresaola into pouches and close by knotting a chive leaf around the neck.
- Cut off the excess chive leaf, then serve cold with a flute of Blanc de Blancs.

Note

The bresaola leaves should not be too thin, or they will tear.