

BRUSCHETTA AND PROSCIUTTO FRENCH FRY PLATTER

- 2 lbs Lamb Weston 3/8" stealth cut fries
- 3 pcs Fiorucci prosciutto
- 1 cup Bruschetta
- 1/4 cup Grated asiago

1. Prepare fries according to package directions.
2. To make prosciutto roses, lay a slice of prosciutto on a flat surface, and fold length-wise. Roll the folded prosciutto length-wise into a rose-like shape, then set aside.
3. Remove fries from heat and transfer to your plate. Garnish with the cheese, bruschetta, and prosciutto roses.

ADDITIONAL INFORMATION

Course [Sides, Starters](#)

Cuisine [Chef Dana, Italian](#)