

## CRUSTINI SAN SIMON REGULAR OR GLUTEN-FREE

### Ingredients:

Baguette slices or Gluten-Free Pizza  
Olive Oil  
San Simon Cheese  
Prosciutto  
Kalmata Olives, pitted  
Paprika  
Cornichon pickles and olives for  
garnish



### Directions:

Slice the baguette or GF pizza into bite-sized pieces. Brush with olive oil on both sides. Grill in a sauté pan for about a minute each side. Remove from heat and set on plate.

Slice the San Simon into thin 1-2" wedges. Roll 1-2" squares of prosciutto into tiny tubes.

Slice Kalmata olives into decorative slices.

Place the baguette or GF pizza on appetizer plates. Top with the cheese, then the prosciutto tubes, then a slice of olive. Garnish the plate and sprinkle it all with paprika.

\*\*3 per serving seems to be the perfect size, so purchase your ingredients accordingly.