

PALMINA

Grissini with Prosciutto and Rafano

Paired with Tocai Friulano



Ingredients:

1 cup milk
2 Tbsp yeast
3 tsp sugar
1 Tbsp salt
3 Tbsp butter, room temperature
2 Tbsp olive oil, plus 1/4 cup for brushing the breadsticks before baking
Sea salt
4 cups bread flour
1 1/2 Tbsp salt

1/4 Cup sugar
1 Cup Crème Fraiche
1 Tbsp Ground Horseradish (Rafano)
Salt to Taste
1/2 lb. sliced Prosciutto

Warm the milk and dissolve yeast, then mix all ingredients together in a Kitchen Aid mixer (or home blender). Incorporate ingredients using a dough hook and mix for 5 minutes on the second speed. Place in oiled bowl and let rise for 30 minutes in a warm place.

*If using a pasta machine, roll out approximately 1/8-inch thick by 12-inch long (approximately) segments; cut these sections with a tagliatelle attachment. If you're doing this by hand, use a rolling pin to roll out 1/8-inch thick by 12-inch long segments. Then, using a pizza cutter, cut into 1/2-inch by 12-inch strips.

Lay dough strips out on sheet pans with parchment paper and brush with olive oil. Season with sea salt and bake until golden brown, about 20 minutes, at 350° F. Cool before placing breadsticks in an air-tight container.

Mix together Sugar, Crème Fraiche, Horseradish. Add salt to taste.

Serve Picnic Style; think of Spring in North East Italy!