

PRIMO PIATTO WITH ZLATIBORAC PORK PROSCIUTTO



1 PORTION:

60 g of brie cheese

30 g of Zlatiborac pork prosciutto

1 egg

Some flour

Some bread crumbs

Frying oil

Some leaves of chicory, beet and lettuce

4-5 grissini

30 ml of mayonnaise

10 ml of white wine

4-5 almonds

Preparation:

Cut the brie cheese into triangles. Roll them in flour, scrambled egg and then breadcrumbs. Repeat the procedure of dipping the cheese into the egg and rolling it into bread crumbs, in order for cheese not to leak. Fry the cheese in deep oil until it gets the golden brown color. Wrap the Zlatiborac pork prosciutto around the grissini. Wash the lettuce leaves well and arrange them with cheese and prepared grissini. Mix the wine with mayonnaise and besprinkle the arranged food. Decorate everything with slices of almonds.