

Prosciutto Rolls with Arugula and Figs

(recipe contributed by Christine Flanagan)

¼ cup extra virgin olive oil
2 tablespoons fresh lemon juice
4 teaspoons grated lemon peel
12 thin slices prosciutto (not paper-thin)
6 ounces Gorgonzola cheese, room temperature
6 ounces cream cheese, room temperature
16 dried black mission figs, quartered
4 large bunches arugula, stems trimmed

Whisk oil, lemon juice and peel in medium bowl to blend. Lay prosciutto on work surface, spacing slices 2 inches apart. Mix cheese in small bowl to blend. Spread cheese evenly over prosciutto. Arrange figs over cheese mixture, dividing and spacing evenly. Drizzle lemon mixture over. Sprinkle with pepper. Arrange 6 arugula leaves atop each prosciutto slice, alternating stems and tops and allowing tops to extend 1 inch over long sides of prosciutto.

Starting at 1 short end of each prosciutto slice, tightly roll up as for jelly roll. Cut rolls crosswise in half. Transfer rolls to platter (can be made 2 hours ahead. Cover with damp paper towels, then plastic wrap; refrigerate)