

BRUSCHETTA WITH GORGONZOLA, PARMA HAM AND HONEY *BRUSCHETTA CON GORGONZOLA, PROSCIUTTO CRUDO E MIELE*

In Milan you'll find Gorgonzola served in a multitude of ways. Traditionally from Lombardy, the cheese takes its name from a small town (now a suburb of Milan), where it is thought to have originated in the 12th century. In this recipe I love how the salty Gorgonzola and Parma ham contrast with the sweetness of the honey. If you don't have Gorgonzola, you can use any other blue cheese.

1 Preheat a ridged cast-iron chargrill pan over a high heat for 5–10 minutes. Meanwhile, brush a little of the oil over both sides of the ciabatta.

2 Lay the ciabatta in the pan and grill for 1–2 minutes each side or until golden brown. Transfer to a plate or board. Rub the garlic clove over both sides of the toasts.

3 Spread the Gorgonzola evenly over one side of the toasts. Arrange a slice of Parma ham on top and drizzle over the honey.

Serves 4

Olive oil for brushing
8 slices of ciabatta, about 2cm thick
1 garlic clove, peeled
150g Gorgonzola cheese (room temperature)
8 slices Parma ham
8 teaspoons runny honey

