



Cecina and Cheese Roll

Ingredients

- 10 slices of cecina (or Bresaola)
 - 1 container of Philadelphia cream cheese
 - 1 slice of quality blue cheese
 - half cup of chopped walnuts
 - half cup of Pedro Ximenez Sherry
 - olive oil
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Method

1. Mix the blue cheese and Philadelphia cheese and chopped walnuts in a bowl.
2. cut the cecina into two slices per one large slice.
3. place the mixture into the cecina slice and roll it up. Then place the rolls on a tray with high edges
4. make a sherry reduction in a pan with a tablespoon of sugar. heat on medium low and stir it with a spoon. When it starts to thicken remove from heat and set aside to cool.
4. to finish the dish pour some olive oil over the rolls and place in the refrigerator. Add the sherry reduction right before you serve the dish.