

Cremoso al Tartufo wraps with cured ham



Informations

People : 4

Ingredients

- 120 g Cremoso al Tartufo
- 4 plain wraps
- 4 slices continental cured ham
- 2 tomatoes
- 10 g rocket
- Pepper

Preparation steps

1. Preheat barbecue to 180°C.
2. Put wraps on griddle to make grill marks.
3. Place on worktop and spread generously with Cremoso al Tartufo. Add a slice of ham, a few slices of tomato and some rocket to each wrap. Season with one grind of freshly ground pepper and roll up tightly.
4. The wraps can be eaten hot or cold, accompanied by a bowl of sweetcorn dressed with truffle oil.



? **Tip:** You can make all sorts of different fillings, just let your imagination run wild until you find the most delicious of all.