Italian sushi with ham and burrata



Ingredients

♥ 300 g Parma ham (see tips)
♥ 40 g arugula
♥ 3 burrata (see tips)
♥ 3 tbsp sun-dried tomatoes (see tips)
♥ 2 tbsp pine nuts
♥ 15 fresh basil leaves
♥ 2 tbsp balsamic cream

Instructions

Place plastic wrap on a large tray. Lay the slices of ham lengthwise and overlapping, so they form a tight square that covers the tray. Make sure there are no gaps between the slices of ham. It's okay if the ham is slightly doubled.

Distribute arugula over the slices of ham.

Get the burrata. Pull them apart to open. Use a knife to spread the burrata into a strip in the middle of the ham square.

Add pieces of sun-dried tomatoes and sprinkle pine nuts over. Tear up basil leaves and arrange them on top.

Grab the plastic wrap and roll the ham square tightly into a long roll. Drizzle with balsamic glaze.

Use a good serrated knife to slice the roll. Place the slices on a serving tray.

Tips

♥ Feel free to use Italian Parma ham, but other variants of cured ham, such as Spanish Serrano ham, can of course also be used. It is an advantage if the ham is cut into large, elongated slices.

♥ **Burrata** is an Italian fresh cheese consisting of firm mozzarella filled with a creamy cheese mixture made from shredded fresh mozzarella and cream (the filling is called "*stracciatella*"). Like fresh mozzarella, burrata is immersed in lightly salted water when you buy it. You can instead use fresh mozzarella sliced into thin pieces, but the rolls will then be a bit harder to roll neatly. See more recipes with burrata **HERE**.

♥ Use sun-dried tomatoes that have been in oil so the pieces are completely soft, but let them drain well before using them.

♥ **Crema di balsamico** is a type of glaze made from balsamic vinegar that is thicker and sweeter than pure balsamic vinegar. Available in most well-stocked grocery stores. Here I used a very good type with a fig flavor.

♥ I didn't use it here, but you can spread **homemade pesto** over the ham slices before adding the arugula.

♥ To get neat rolls, it's important to lay the ham slices across the direction you intend to roll them, to prevent the rolls from splitting at the seams. To avoid splits, it's also important that the ham slices overlap.

♥ Italian sushi should be served the same day they are made.

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