

## PROSCIUTTO GRISSINI WITH PESTO DIP



Makes 16

1 cup basil leaves

1 clove garlic, crushed

$\frac{1}{4}$  cup grated Parmesan cheese

Ground black pepper

$\frac{1}{2}$  cup (125g) S&W Whole Egg Mayonnaise

8 thin slices prosciutto

16 grissini

**Pesto Dip.** Process basil leaves in food processor until chopped. Add garlic, Parmesan cheese, pepper, S&W Mayonnaise and blend. Spoon into a bowl and refrigerate.

**Grissini.** Trim fat from prosciutto. Cut slices in half lengthways. Wrap slice of prosciutto around top of grissini. Repeat with remaining grissini. Serve with dip.

