

BRESAOLA WITH ARUGULA, FENNEL - Appetizer.txt

BRESAOLA WITH ARUGULA, FENNEL  
AND MANCHEGO CHEESE

Bon Appétit, April 2004

Prosciutto is more familiar in this type of appetizer, but bresaola, beef fillet cured in a similar fashion, gives it a fresh interpretation. When paired with golden Spanish Manchego, the combination is deliciously bold in flavor.

3 tablespoons olive oil  
1 tablespoon fresh lemon juice  
1 4-ounce package sliced bresaola  
54 (about) arugula leaves  
1 medium fennel bulb, halved lengthwise, thinly sliced crosswise  
1 4-ounce piece Manchego or Parmesan cheese, shaved into strips

Whisk olive oil and lemon juice in small bowl to blend; set dressing aside. Place 1 bresaola slice on work surface with 1 long side parallel to edge. Place 3 arugula leaves at 1 short end so that leaves extend past 1 long side. Top with layer of sliced fennel, then 2 cheese strips. Sprinkle with pepper. Drizzle with 1/2 teaspoon dressing. Starting at filled end, roll up bresaola, enclosing filling. Arrange, seam side down, on platter. Repeat with remaining ingredients to form 18 rolls total. (Can be made 4 hours ahead. Cover with plastic wrap; chill. Before serving, let stand 30 minutes at room temperature.)

Makes 18.