

Volpi Prosciutto Hand Pies by Chef Rosana Rivera

Prep Time: 20 minutes

Cook Time: 15 minutes

Yield: 4 servings

Ingredients

4 slices Volpi Prosciutto

4 ounces goat cheese

4 ounces cream cheese

1 garlic clove

6 to 8 fresh chive sprigs, chopped

1 lb Pie dough crust

1 egg + 1 teaspoon water

1 TBSP of water for brushing

Procedure

1. Pre-heat oven at 350F
2. Dice the prosciutto into bite sized pieces.
3. In the bowl of a food processor, combine the goat cheese, cream cheese, garlic & chives. Pulse until combined.
4. Transfer to another bowl and add prosciutto. Mix well.
5. Roll the pie crust until 1/8 inch thick, if needed.
6. Using a round cutter, 2 to 3 inches diameter, cut matching rounds to make 12 hand pies (2 circles per each hand pie).
7. Spoon 1 TBSP of cheese & prosciutto mixture into the center of the pie round. Brush water along the perimeter, place another pie round on top and press to seal the edges. Optional: using a small knife cut a few vents at the top.
8. Repeat the process for each of the hand pies.
9. Mix 1 egg with 1 teaspoon of water. Brush egg wash over the top of the hand pies. Transfer to a parchment paper lined baking sheet and bake for approximately 15 minutes, or until the edges are light golden brown.