



## Plums with Prosciutto, Goat Cheese, Baby Arugula, and Champagne Vinegar

**yield:** Makes 6 servings

Sweet plum wedges are served with greens, goat cheese, and a bright vinaigrette.

- 8 ounces soft fresh goat cheese
- 3/4 teaspoon ground black pepper
- 6 thin prosciutto slices
- 2 teaspoons [Champagne vinegar](#)
- 1 teaspoon minced shallot
- 1/2 teaspoon Dijon mustard
- 1/2 teaspoon honey
- 2 tablespoons [extra-virgin olive oil](#)
- 4 ounces baby arugula
- 6 sweet firm red plums (such as Burgundies or Satsumas), halved, pitted, cut into 1/4-inch-thick wedges
- 1 teaspoon thinly sliced fresh mint (for garnish)

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### Preparation

Roll cheese into 1-inch-thick log about 10 inches long. Sprinkle with 3/4 teaspoon pepper. Cut log crosswise into 6 equal pieces. Wrap each piece with prosciutto.

Whisk vinegar, shallot, mustard, and honey in medium bowl; gradually whisk in oil. Season with salt and pepper. Add arugula; toss to coat. Divide plums and prosciutto-wrapped goat cheese pieces among plates. Place dressed arugula alongside; garnish with mint.

Bon Appétit | September 2007

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