



# Turkey Ham a l'Italiano



20 minutes



10 persons



## Ingrediënten

- 500 g Turkey Ham
- 1 bunch basil
- 1 dl olive oil
- Pepper
- 50 g Parmesan cheese
- Pepper from the pepper mill
- 300 g cherry tomatoes
- 60 g pine nuts
- 100 g capers
- 1 ciabatta bread

## Bereiding

Cut the Turkey Ham into paper-thin slices.

Add the basil (2/3 bunch), the olive oil and the Parmesan cheese together in the chopper and chop them finely. Season the oil with pepper from the pepper mill.

Wipe the oven tray with the oil and put the Turkey Ham on the tray.

Sauté the pine nuts in a pan and allow them to cool.

Cut the ciabatta bread into thin slices and smear them with some olive oil. Roast the bread slices for a few minutes in an oven at 180°C. until they are nicely yellow.

Cut the cherry tomatoes into slices and lay them onto the meat.

Now garnish with the capers, the bread pieces, pine nuts, slivers of Parmesan cheese, basil leaves and pepper from the pepper mill.

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