

Cecina and Cheese Rolls

Cured beef rolls filled with blue cheese, cream cheese and walnuts, finished with a Pedro Ximenez sherry reduction.

Ingredients

- 10 slices of cecina (or bresaola)
- 1 container of cream cheese
- 1 slice of quality blue cheese
- 1/2 cup chopped walnuts
- 1/2 cup Pedro Ximenez sherry
- 1 tablespoon sugar
- Olive oil

Method

- 1** Mix the blue cheese, cream cheese and chopped walnuts in a bowl.
- 2** Cut the cecina into two slices for each large slice.
- 3** Place some of the mixture on a slice of cecina and roll it up. Place the rolls on a tray with high edges.
- 4** Make a sherry reduction in a pan with the sherry and a tablespoon of sugar. Heat on medium-low and stir with a spoon. When it starts to thicken, remove from the heat and set aside to cool.
- 5** To finish, pour some olive oil over the rolls and place them in the fridge. Add the sherry reduction right before you serve.