Piquant Port Salut® Rolls

Serves 6

METHOD:

1. Cut the crusts off the bread. Flatten the slices until very thin using a rolling pin.

2. Cut the Port Salut® cheese slices in half, lengthwise. Place 3 strips on each bread slice.

3. Cut each bread slice into 3 strips level with the cheese.

4. Slice the peppers in half and place one half at the top of each bread/cheese strip from the pepper end to form a neat roll.

5. Wrap a slice of pancetta around each roll and secure with a cocktail stick.

6. Brush ends and pancetta with oil. Place rolls in a grill pan and grill until crisp and golden, turning once.

7. Arrange on a plate garnished with flat leaf parsley. Serve with drinks.

INGREDIENTS:

2 packs Port Salut slices®
8 large thin slices white bread
24 pancetta slices
1/4 jar sweet piquant peppers
Olive oil for brushing
Cocktail sticks
Flat leaf parsley