

## Prosciutto Arugula Salad

½ bunch arugula, washed, dried, and long stems removed  
1 ball buffalo mozzarella or burrata  
3 slices prosciutto  
Juice of 1 lemon  
Olive oil  
Salt

This is the simplest and tastiest salad that I know. It relies on the best ingredients you can find, in perfect balance, to make something wonderful.

If you can't find buffalo mozzarella or burrata, then get some good parmigiana and top the salad with shavings of that instead of having the other cheese underneath the greens.

I recommend eating this salad with your hands, rolling the prosciutto up and catching the cheese and arugula inside. It's quite fun.

In a jar, combine the lemon juice with an equal amount of olive oil and a pinch of salt. Shake to make a simple dressing.

Put the arugula in a large bowl and drizzle enough dressing along the edges to coat the leaves lightly but completely.

Arrange the 3 slices of prosciutto on a plate, not covering the rim of the plate. Cut the ball of cheese into 3 slices and arrange in the center of the plate.

Gather up the dressed arugula with your fingers and set on top of the cheese.

Serve immediately. I like a crisp white wine alongside, and maybe some crusty bread.

If you eat this salad with utensils, you will need a knife sharp enough to cut the prosciutto.

