Prosciutto and Cream Cheese Bites with Davidson Plum Flavour Pearls

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A platter of delicious bite sized canape’s can really set the tone for your gathering. These Prosciutto and Cream Cheese Bites with Davidson Plum Flavour Pearls are as delicious as they are pretty.

We’ve simply prepared some savoury Pikelets in a smaller bite sized version and topped them with some herbed Cream Cheese and Prosciutto. Adding some of our divine **Davidson Plum Flavour Pearls** to complete the dish. Yum! An easy recipe to adapt to different dietary needs too so no one misses out. EG: Gluten Free Flour or a Vegetarian or Seafood topping and different Flavour of Pearl.

What you'll need

- 250g Cream Cheese
- 1/4 cup chopped fresh soft herbs – Chives, Rocket, Parsley, Thme, Dill)
- Salt & Pepper
- 1 pkt Prosciutto or Serrano Ham sliced (or from the Deli)
- Davidson Plum Flavour Pearls

Pikelet mixture

- 225 g (1 1/2 cups) self-raising flour
- 1/2 teaspoon Baking Powder (for a little extra lift!)
- 250 ml (1 cup) milk
- 1 egg, lightly whisked
- 2 tablespoons chopped fresh chives (or other soft herb: Parsley, Thyme, Rocket, Dill)
- Salt & pepper to taste

To do

Let's make the pikelets first – Sift the flour and baking powder into a large bowl. Make a well in the center. Add the egg and milk to the flour, whisking constantly until a smooth batter forms. Stir in the chives and season well. Cover and place in the fridge for 30 minutes to rest whilst you get the rest of the recipe ingredients together.

To cook….Heat a large non-stick frying pan over medium heat. Grease with melted butter or a quick spray. Drop teaspoonful quantities of batter onto the pan, allowing room for spreading. Cook for 2-3 minutes or until bubbles appear on the surface and pikelets are golden underneath. Turn. Cook for a further 1-2 minutes or until golden. Set aside until ready to top. (these can be cooked hours in advance)

Next

Add the Cream Cheese into a mixing bowl with a generous amount of Salt & Pepper. Using a beater we need to soften the Cheese. I usually add a little water or even some Cream if you have some on hand to thin it down a bit. Maybe around 1/4 cup. Once it's nicely soft you can add in your chopped soft herbs. I just used Rocket as I had some to add on for additional garnish. The peppery flavour is great! Once you've mixed it check the seasoning and add more if you need it.

To serve

Simply spread some of the herbed Cream Cheese onto each Pikelet and add a little Prosciutto. (I got 3 canapes from each slice of Prosciutto). Place them onto your serving platter then top with a small herb sprig and some Davidson Plum Flavour Pearls to finish.

Until next time

From the Peninsula Larder Team

"I love you more than coffee, but please don't make me prove it."

– Random online quote

**If you'd prefer a different flavour…take a peek at our other flavours, just click HERE There are plenty of others to choose from.