

### **ZUCCHINI-PROSCIUTTO PARCELS**

*(from The Bewitching Kitchen)*

1 or 2 large zucchinis  
prosciutto slices, one per appetizer  
1/4 cup olive oil  
juice of half a lemon  
salt and pepper to taste  
halloumi cheese cut in pieces, one per roll

Whisk the olive oil with lemon juice, season with salt and pepper. Reserve.

If using ribbons, cut the zucchini in very thin slices, as thin as your mandolin will go. If using zucchini pieces, cut them in squares of a size similar to the cheese. Brush the zucchini with the emulsified oil-lemon. Assemble each little package, either rolling or stacking.

Place over aluminum foil on a baking sheet and bake at 400F until the prosciutto is golden brown (about 25 minutes, depending on size). The zucchini will release a lot of juice during baking, but it will dry out as it continues roasting. Do not panic, it will look a little hopeless before it looks great...

Serve while warm.