Servings: 16

Pancetta Crisps with Pesto Goat Cheese

Author: From a Phillis Carey cooking class 5/2010



16 slices pancetta, very thin slices (the round shaped type)
freshly ground black pepper
3 ounces goat cheese, or cream cheese, softened
2 tablespoons pesto sauce (basil)
1/4 cup fresh basil, finely shredded (sliced)

Per Serving (excluding unknown items): 476 Calories; 22g Fat (42.5% calories from fat); 65g Protein; 1g Carbohydrate; trace Dietary Fiber; 165mg Cholesterol; 6144mg Sodium. Exchanges: 9 1/2 Lean Meat; 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Tasting Spoons blog: http://tastingspoons.com

Notes: You can substitute sun dried tomato pesto for the basil, if preferred. MAKE AHEAD: You can also crisp the pancetta an hour or two ahead of time, then rewarm them for about 4-5 minutes at 350 before continuing with the filling, etc. The pancetta you want to use is extremely thin - you could almost see through it. Some markets sell it sliced and prepackaged, or buy from an Italian deli and have the butcher slice it for you. The crisps are very fragile, so do make more than needed as there will be some breakage.

1. Preheat oven to 450.
2. Place wafer-thin slices of pancetta in a single layer on a parchment-paper lined baking sheet. Reform the slices so each are more solidly round (overlap as needed). Sprinkle pancetta with pepper. Bake them until golden, and crisp, about 10 minutes. Using a spatula, VERY CAREFULLY slide pancetta crisps onto a paper-towel lined plate. Allow them to cool slightly.
3. In a small bowl mash together the goat cheese and pesto. Gently spoon about one teaspoon onto the top of each pancetta crisp (don't press down on it or the pancetta will shatter). Top each crisp with some shredded basil and serve.