

## Baked Scamorza with Salami

I love cheeses that melt to a lovely soft texture without becoming oily, like Italian scamorza. Baked scamorza is a perfect quick dinner with salad and some sliced salami. In Italy it's often topped with prosciutto, but I prefer slices of Salumi Australia's picante (chilli) or finocchietto (fennel) salami for something a bit different. Use any cured meat you like and smoked or natural scamorza.

**Serves 2**



### INGREDIENTS

- 230g scamorza
- 80g salami, finely sliced
- Handful wild rocket
- Handful fresh herbs such as parsley and oregano
- ½ lemon
- Extra virgin olive oil, for drizzling
- Crusty bread, for serving

### METHOD

1. Preheat oven to 220°C.
2. Meanwhile, cut scamorza into slices about 1cm thick and arrange in an oiled baking dish or ovenproof frying pan just large enough to hold them in a single layer.
3. Place in oven for about 10 minutes, until it bubbles and browns at the edges.
4. Meanwhile, place rocket and herbs in a large bowl, squeeze over some lemon juice, add a drizzle of oil and toss to coat the well. Transfer to a serving bowl.
5. Remove scamorza from the oven, top with salami and serve in the pan with salad and bread on the side.