

**Bresaola with Arugula and Mozzarella Salad**  
MAKES 10 SERVINGS



Bresaola, which originated in the mountains of Lombardy, is made by salting beef and allowing it to air-dry for several weeks. It is leaner than prosciutto, which is cured in much the same way, and has sweet aroma and rich flavor. It is popularly offered as an antipasto, thinly sliced in the manner of carpaccio and served in a similar manner. This recipe also makes a satisfying main course in summer.

10 cups baby arugula (rocket) leaves

Sea salt and freshly ground pepper

10 teaspoons extra-virgin olive oil, plus more for drizzling

25 paper-thin slices bresaola, about 4 1/2 oz (140 g) total weight

30 slices fresh mozzarella di buffala (water buffalo) cheese 20 very thin lemon slices

Place the arugula in a bowl, sprinkle with salt, and drizzle with the 2 teaspoons olive oil. Toss to mix well. Add a grind or two of pepper, unless the arugula is quite peppery on its own.

Arrange the bresaola slices around the edge of a single platter or divide among individual plates (recommend lightly wadding it up and mixing with the salad). Arrange the slices of mozzarella around the inside edge of the bresaola. Mound the arugula in the middle. Sprinkle lightly with salt and pepper, drizzle with olive oil, and serve at once. Pass the lemon wedges at the table for squeezing over the bresaola.