

## FRITTATA SWIRLS WITH BRESAOLA AND CAPRINO

### INGREDIENTS

100 g bresaola  
Germani *Caprino*  
3 eggs  
arugula  
butter  
milk  
salt  
pepper

### PREPARATION

Whisk eggs with 2 tbsp milk, a pinch salt and pepper.

Heat up a non-stick pan, melt butter and cook eggs by flipping them a couple of times to make frittatas. Once fully cooked, set them aside on a dish and spread *Caprino* on them. Add some arugula leaves and cover it all up with slices of bresaola.

Roll the frittatas very tightly on their fillings. Chop the frittatas in little circles and place them face up on a serving dish. Add some more arugula leaves on the plate for decoration.

### SERVE AND ENJOY!

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