

Stuffed Radicchio

20	Radicchio Leaves
1 Cup	Ricotta
	Salt
	Pepper
	Olive Oil

Preheat the Grill Pan

Cut the hard white core from the Radicchio leaves. Take a generous teaspoon of the Ricotta Cheese and place on the bottom 1/4 of the radicchio leaf. Salt and pepper and roll up completely enclosing the cheese. Secure with a tooth pick.

Grill on the grill pan turn occasionally to color and melt the cheese.

Arrange on platter with other antipasti and drizzle with olive oil.

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