

Crispy Prosciutto Bombs with Melty Cheese: The Perfect Party Bite

For a classic batch of Prosciutto Bombs, you'll generally want:



OVEN
375°F

METHOD
Air fryer

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INGREDIENTS

Thinly sliced prosciutto

A creamy cheese filling such as cream cheese, mozzarella, or a similar melty cheese

Optional seasonings like black pepper, Italian herbs, or garlic powder

Fresh herbs for garnish, if desired

DIRECTIONS

1. Preheat your oven according to your chosen recipe method, usually around 375°F to 400°F.
2. Prepare your filling by combining your chosen cheese or cheeses with any seasonings you'd like to use.
3. Lay out the prosciutto slices on a clean work surface.
4. Spoon a small amount of filling onto each slice.
5. Wrap or roll the prosciutto around the filling, forming compact little bundles.
6. Arrange them seam-side down on a parchment-lined baking sheet.
7. Bake until the prosciutto is crisp and the filling is warmed through and melty.
8. Let them cool for a minute or two before serving.
9. Garnish with fresh herbs if desired and serve warm.
10. The biggest key is keeping the portions small enough that the prosciutto can wrap around the filling securely. That helps the bombs hold their shape and keeps the filling from escaping too much while baking.

SWAPS & NOTES

This recipe is easy to customize depending on the texture and flavor you want.

Cream cheese gives the center a richer, smoother bite, while mozzarella offers more melt and stretch.

You can also combine the two for a filling that's both creamy and gooey.

If you want a little more depth, a sprinkle of Parmesan inside the filling can add a salty, nutty note.

TIPS FOR SUCCESS

The best Prosciutto Bombs are all about balance.

You want enough filling to make each bite feel rich and satisfying, but not so much that it leaks out during baking.

Keeping the filling portions modest helps everything stay neat and easy to handle.

It also helps to use thin slices of prosciutto that are easy to wrap without tearing too much.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-prosciutto-bombs-with-melty-cheese-the-perfect-party-bite/>