**Thin bread rolls with prosciutto and horseradish**Interactive version

**Ingredients**

<for 1 person>

* 1 IKEA BRÖD TUNNBRÖD soft thin bread
* 50 g prosciutto
* 50 g cream cheese
* 0.5 tbsp powdered sugar
* Fresh or prepared horseradish
* Spinach

**Method**

Step 1

* C1 - Spread the cream cheese on the bread
* C2 - Grate horseradish and lightly sprinkle it on top of the bread
* C3 - Add 2 or 3 slices of prosciutto to each piece of bread
* C4 - Add a layer of spinach leaves on top

Step 2

* C1 - Roll everything up loosely
* C2 - Cut the roll into pieces
* C3 - Use toothpicks to fasten each piece
* C4 - Put all pieces in a plate and serve