

ROUSES ASPARAGUS WRAPS

STARTER RECIPE

INGREDIENTS

- 1 bunch of asparagus
- Rouses olive oil
- sea salt
- black pepper
- prosciutto
- Italian parmesan reggiano
- Rouses aged balsamic vinegar



As seen on season 1, episode 20 featuring Chef Marc Ardoin.

DIRECTIONS

Trim off white ends of asparagus and place on a sheet pan. Drizzle olive oil and sprinkle sea salt and pepper on asparagus. Put in 400 °F oven for 8-10 minutes. Take prosciutto and lay flat. Place cooked asparagus on top of prosciutto and roll. Sprinkle cheese and drizzle balsamic on top of wrapped asparagus.