



PROSCIUTTO WRAPPED ASPARAGUS

BRING THE CLEAN CITRUS FLAVORS OF 13 CELSIUS TO LIFE BY PAIRING WITH THE INTRICATELY LAYERED FLAVORS OF PERFECTLY COOKED ASPARAGUS, PEPPERCORN AND NATURAL-CURED PROSCIUTTO.



INGREDIENTS:

- 2 tsp. olive oil
- 24 fresh asparagus spears, stem ends cut off
- 24 slices of chilled prosciutto, sliced paper-thin
- Cracked black pepper to taste

DIRECTIONS:

Season asparagus with pepper. Heat olive oil in a large, non-stick pan over medium-high heat, and sear, then set aside. Lay out a slice of chilled prosciutto on a clean cutting board, and place asparagus across. Roll tightly around the middle and repeat for the remaining spears.