

Prosciutto wrapped Asparagus with Buerre Blanc



Ingredients

1 # asparagus, medium thickness
1 oz. prosciutto, sliced thin (or serrano)
1 tbsp. olive oil or butter
1 shallot, peeled and minced small
 $\frac{1}{4}$ cup white wine vinegar
 $\frac{1}{2}$ cup Lakeridge Winery Chardonnay
2 tbsp. heavy cream
1 stick unsalted butter, chilled
1 tsp. lemon juice, or to taste
kosher salt
ground white pepper

Procedure

1. Bring a large pot of water to a boil with a large pinch of salt.
2. Trim the asparagus by bending the asparagus. Where it snaps, is the natural breaking point. Line the asparagus up by the tips and trim all pieces at this point. If desired, use a vegetable peeler to slightly remove some of the tough skins off asparagus.
3. Blanch the asparagus by plunging it into the water for 30 seconds to a minute, until they are al-dente. Remove asparagus from the pot and dry on paper towels. Wrap each stalk of asparagus with a piece of prosciutto.
4. In a non-reactive saucepan, bring vinegar, wine and shallots to a simmer. Simmer until reduced to 1 tbsp.
5. Add heavy cream. Simmer until this mixture is reduced to half again.
6. Cut the COLD butter into approximate 1 tbsp. chunks. Turn heat off of pan and swirl in one chunk of cold butter at a time until it is all incorporated. This should be a creamy sauce. If butter does not melt, turn the burner on for 5 seconds. If the butter is melting instead of swirling in, remove from heat for a few seconds to cool down before continuing. Season to taste with lemon juice, salt and pepper.

7. In a large flat sauté pan, heat the olive oil or butter until very hot. Place the asparagus in one layer in the fat. Sear the prosciutto on all sides. Repeat in batches if necessary.
8. Serve immediately. The extra sauce can be saved, however when reheated, it may break, but will taste the same!

Serves 4

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