

Asparagus Wraps



Add colour and texture to your table with our wonderful Asparagus Wrap appetizers.

Ingredients

20 spears of medium asparagus

10 slices of prosciutto, cut lengthwise

250 g wheel of camembert cheese, chilled

sea salt and cracked pepper

Method:

1. Preheat oven to 180C. Line a baking tray with baking paper.
2. Trim the asparagus, removing their woody ends.
3. Bake in the oven for 10 minutes, or until asparagus is tender.
4. Cut the camembert into 20 thin slices. Take one piece of camembert and wrap it around an

asparagus spear. Then tightly wrap one piece of prosciutto around the camembert.

5. Arrange wrapped spears in a single layer on the prepared tray. Bake in the oven for an additional 5 minutes.
6. Season generously with sea salt and cracked pepper.