

Vacuum-packed asparagus with herb butter and lemon, Parma ham |

Recipe for 4 servings

Description

Asparagus cooked sous vide in flavored butter and served in Prosciutto dress.

Note

For this recipe, use asparagus of about 1.5 cm in diameter. The recipe will have to be readjusted in terms of cooking time if your asparagus is of a larger size.

Ingredients

Asparagus

- 12 Unit(s) Green asparagus
- Salt and pepper

Herb butter

- 30 Gr Butter
- 1 Sprig(s) Tarragon
- 50 Sprig(s) Chives
- 2 Sprig(s) Thyme
- 1 Tsp Lemon zests
- Salt and pepper

Garnish

- 4 Slice(s) Prosciutto
- 4 Wedge(s) Lemon
- 2 Tbsp Grated parmesan
- Salt and pepper

Preparation

- Preparation time **20 mins**
- Preheat your **thermocirculator** at **200 F°**

Preparation

Wash and peel the asparagus.

Chop the herbs and mix them with the butter and the lemon zest.

Asparagus

Vacuum pack your asparagus with the butter.

Cook for 12 minutes then remove and cool the bag in an ice bath.

On the plate

Take the asparagus out of the bag, add salt and pepper and roll the ham around 3 asparagus.
Place the bundles on your plates and sprinkle with grated Parmesan cheese.
Serve the lemon wedges with the asparagus.

Bon appétit!