

**California Asparagus Commission**  
**Foodservice Recipe Contest – Second Prize, 1 of 2**

**Robert J, Mancuso, Executive Chef, Sardine Factory, Monterey, California**

**CALIFORNIA ASPARAGUS WRAPPED IN SERRANO HAM  
WITH BLACK OLIVE VINAIGRETTE**

**YIELD: 12 SERVINGS**

**INGREDIENTS**

**WEIGHTS/MEASURES**

**Vinaigrette**

Pitted black olives, such as Calamata	3 ounces (3/4 cup)
Olive oil	3/4 cup
Balsamic vinegar	1-1/2 tablespoons
Peeled tomato, finely diced	12 ounces ( 1/3 cup)
Flat leaf parsley leaves, chopped	1-1/2 tablespoons

**Asparagus**

Thinly sliced Serrano ham	about 1 pound
<b>Large* California Asparagus, trimmed, peeled, blanched</b>	<b>60 spears</b>
Parmesan cheese, grated	6 ounces (3/4 cup)
Freshly ground black pepper	As needed
Olive oil	As needed
Small red tomatoes, cut into quarters	1-1/2 pounds (9)
Mesclun salad mix	

\* Large asparagus measures not less than 7/16 of an inch in diameter at its base.

**METHOD**

1. To Make vinaigrette, in a blender process olives and balsamic vinegar until as smooth as possible. Remove; fold in tomato and parsley. Reserve.
2. To prepare asparagus, on a piece of plastic wrap, about 12" x 12", shingle 4 to 5 slices ham from left to right, for a width of about 4" and a length of about 3/4 the length of the asparagus. Arrange 5 spears asparagus on top of the ham with tips extending beyond the right edge. Sprinkle with 1 tablespoon cheese and generously with black pepper. Using the plastic wrap, roll the ham, at least 1-1/2 times over the asparagus to form a tight roll. Repeat with the remaining asparagus. Tightly wrap each roll in fresh plastic wrap; refrigerate until just before service.

**PER ORDER**

Sauté 1 asparagus roll into hot olive oil, seam side down, to seal. As ham browns, turn until all sides are lightly browned. Remove; drain on toweling. Fan 3 tomato wedges on the upper left of the serving plate. Toss a handful of salad mix with a little vinaigrette; nestle the salad next to the tomato. Trim the end of the asparagus roll to make a flat service that will stand. Cut the roll in half on the bias. Stand the bottom half of the roll on the plate next to the tomato and salad. Lay the remaining half on the plate, tips facing right. Drizzle some vinaigrette over the exposed area of the plate. Serve warm.