

MILLE-FEUILLE OF MOZZARELLA, ASPARAGUS AND PROSCIUTTO



Menù Ingredients

18 Asparagi verdi lunghi lessati - Long green boiled asparagus - VKB

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

q.s. Pepper

q.s. Salt

50 g. Butter

18 Slices Prosciutto

400 g. Mozzarella cheese

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

Cut the mozzarella into slices (about 1 cm) and dry them with paper towels. Drain the asparagus from their liquid and cut them in halves. In a saucepan, melt the butter over medium heat and brown the asparagus, season with salt and pepper. At this point, wrap the two halves of each asparagus with prosciutto in order to obtain 18 rolls. Make the millefeuille by alternating a slice of mozzarella with 1 roll, then repeat the sequence making three layers. Complete with a drizzle of raw extra virgin olive oil and ground pepper.

Gluten Free Method

Utilizzare Prosciutto crudo riportante in etichetta la dicitura senza glutine.