

ASPARAGUS, PARMESAN AND PROSCIUTTO BUNDLES

(Fagottini di asparagi, parmigiano e prosciutto)

Uncork a dry white wine, such as Tremiti; another Tuscan white, such as Vernaccia di San Gimignano, would also be nice.

6 servings

18 thin asparagus spears, each trimmed to 7 inches

18 very thin prosciutto slices

18 2 3/4 x 1/4 x 1/4-inch sticks of Parmesan cheese (4-5 ounces total)

Cut each asparagus spear in half. Cook asparagus pieces in boiling salted water until crisp-tender, about 3 minutes. Drain. Transfer to a bowl of ice water. Drain again. Pat asparagus dry.

Lay prosciutto slices on work surface. Place 1 asparagus piece, with tip, 1 asparagus piece without tip, and 1 Parmesan cheese stick crosswise atop 1 short end of each prosciutto slice. Roll up prosciutto to enclose asparagus and Parmesan cheese stick. (Can be made up to 1 day ahead. Store airtight in refrigerator.)