

Green asparagus with ham

Serving 4

INGREDIENTS:

12	green asparagus
12 slices	prosciutto (jamón serrano)
1/2 tsp	olive oil

PREPARATIONS:

- 1. Put water to boil in a saucepan with salt.*
- 2. When the water boils we put the asparagus and cook 2 to 3 minutes, then remove from the water and dry them well.*
- 3. Then we take one or two asparagus and wrap in a slice of prosciutto.*
- 4. Put a pan to heat and when it's hot - put a little olive oil and place the wrapped asparagus for a while - until the ham sweat, then remove and serve.*