

THE CULINARY

Playground



Ham & Asparagus Roll Ups

- 1 8oz package cream cheese, room temperature
- 1 boursin (herb) cheese (6.5oz), room temperature
- 30 asparagus spears (not too thin or thick)
- 10 rectangle slices of ham (medium thickness)

Steam asparagus: break off bottom tough ends. Bring water to boil in sautee pan. Add asparagus spears in thin layers and cook 1 – 2 minutes ONLY until color is bright green (NOTE—DO NOT OVERCOOK). Immediately remove from pan and place in bowl with ice and very cold water to stop cooking process and cool quickly. When the asparagus is very cold, drain and lay on paper towel to dry.

Mix cheeses together until soft.

Pat down ham with paper towel if wet.

Place 2 small scoops (about a tablespoon each) of cheese on ham and spread evenly.

Lay 3 asparagus spears across ham (2 on bottom and 1 between them on top)

Roll all up fairly tight to form log.

Trim off extra bottoms BUT LEAVE TOPS ON

Cut in half and then in quarters, to make 8 pieces.

Arrange on plate.

NOTE: Can make ahead and store in logs wrapped in wax sheets and cut when ready to serve.

Makes 60 to 80 pieces (10 logs cut into 6 or 8 pieces)