

Indulgence

with
chris sprague

Asparagus with Prosciutto and Mustard Vinaigrette

2 garlic cloves, crushed
2 egg yolks, room temperature
½ teaspoon dry mustard
2 tablespoons Dijon mustard
1/4 cup red wine vinegar
1 tablespoon fresh lemon juice

3/4 cup olive oil
Salt
Fresh-ground pepper to taste
1 pound fresh asparagus, ends trimmed
6 ounces prosciutto, sliced thin

Combine the garlic, egg yolks, mustards, vinegar and lemon juice in a food processor. With the machine running, very slowly add the olive oil in a thin stream. Season with salt and pepper. Set the vinaigrette aside.

In a large kettle, bring to a rapid boil 4 quarts salted water. Blanch the asparagus for 5 minutes. Remove the kettle from the heat. With tongs, carefully remove the asparagus and plunge it into ice water to stop the cooking process. When the asparagus is cold, lift it from the water and dry it completely on paper towels.

Make a little pool of the mustard vinaigrette in the middle of each plate. Wrap the base of each asparagus spear with prosciutto, and arrange the spears in the center of the plates, aligning the tips.

Refrigerate the remaining vinaigrette, and use it later as salad dressing.

Serves 4

