



# BAKED ASPARAGUS TIPS WRAPPED IN PARMA HAM

**Serves**  
6

**Prep**  
10-15 mins

**Cook**  
10 mins

## Ingredients

18 asparagus tips  
6 slices Parma ham  
Olive oil  
Salt and pepper to taste

## Method

Preheat oven to 200°C.

Rinse the asparagus and trim the bottom ends. Boil the asparagus for 3 minutes in salted water, drain and put straight into iced water until completely cool. Remove from water and dry.

Take 3 asparagus spears and wrap with a slice of Parma ham. Repeat this with all asparagus and Parma ham.

Brush a baking tray with olive oil and arrange the wrapped asparagus spears.

Season and bake for 10 minutes.

### Top tip

Bake for slightly longer if asparagus stalks are thicker.

Serve with grated Parmesan and a balsamic vinegar reduction.