

Seasonal Asparagus & Parma Ham

Serves 2

6 spears of fresh asparagus
6 slices of Parma ham
Large knob of butter

Method:

1. Trim the lower stems of the asparagus so they are all the same length, then peel each stem with a potato peeler.
2. Tightly wrap one slice of Parma ham around the stem of each of the asparagus, leaving the head or the 'spear' free.
3. Heat up the butter in a large heavy fry pan, place the asparagus into the pan and cook gently until lightly browned, turning during cooking (approx 2-3 minutes).
4. In the meantime, boil up a pan of water, place a steamer compartment (with a lid) on top of the boiling water and turn off the heat.
5. When the asparagus has finished browning in the pan, gently lift them out into the steamer compartment and leave for 2 minutes. This ensures that the asparagus steams very gently, is fully cooked but not overdone.
6. Serve immediately with a warm hollandaise sauce.