

Asparagus with Prosciutto with Lemon Saballon

1 bunch asparagus (about 1 pound), tough ends trimmed
Coarse salt and freshly ground pepper
¼ cup heavy cream
4 large egg yolks
Finely grated lemon zest, for garnish, plus 3 tablespoons fresh lemon juice
4 ounces thinly sliced prosciutto

Prepare an ice-water bath. Cook the asparagus in a large pot of boiling salted water until bright green and just tender, 3 to 4 minutes. Transfer asparagus to the ice bath to stop the cooking. When cool, transfer to paper towels to drain.

Whip cream until soft peaks form. In a heatproof bowl set over (not in) a pan of simmering water, combine egg yolks, lemon juice, and a pinch of salt. Whisk constantly, occasionally removing bowl from heat to prevent mixture from curdling, until thick enough to hold a trail from the whisk, about 4 minutes. Remove from the heat and gently fold in the whipped cream.

Divide asparagus among four serving plates and drape prosciutto over bottom portion of spears. Spoon lemon sauce over tips. Garnish with lemon zest and season with pepper. Serve immediately.

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