



The Edible Garden

Recipe featured at Garden-to-Table weekend featuring asparagus,
June 26-27

Asparagus Salume Tower

By: Mark Gagnon, Corporate Executive Chef, Abigail Kirsch Catering Relationships

Makes 20 portions

Ingredients

5 large asparagus spears
10 slices sopprasetta-sliced thin (should be 3" in diameter)
10 leaves basil
1 package katafi
4 ounces butter, melted

Instructions

- Trim asparagus spears on both ends. Remove 1/2" from the tip and the woody end. It should be approximately 4" in length.
- Layout 2 pieces of sopprasetta, place two leaves of basil on top of the meat.
- Place the asparagus in the center of the meat and basil. Roll the meat and basil around the spear, ensuring that the meat overlaps on all sides.
- Once the spears have been wrapped in the meat it is time to wrap them in the katafi.
- Take the katafi and create 4 – 9" long by 1.5" wide strips of the dough. Brush each strip with butter and roll dough around the asparagus. You will start at one end and spiral wrap the spear until it is fully enclosed in the dough.
- Once all spears have been wrapped in katafi, you will refrigerate the spears until the butter has set. Trim off both ends so that you have a flat surface and cut the spear in 4- 1" sections.
- Preheat oven to 350 degrees. Bake on a sheet pan standing up until golden brown, approximately 10 minutes.