

PALMINA



Friulian Asparagus

*paired with 2005 Tocai Friulano,
Honea Vineyard*

Ingredients

1 bunch of asparagus
1 cup white or red wine vinegar
about two cups extra virgin olive oil
6 whole juniper berries
6 slices of thinly sliced Prosciutto

Preparation

Peel & trim the stems of the asparagus
Bring a large pot of water to boil, when boiling add the cup of vinegar. Add the asparagus and boil for 3-4 minutes (you want the asparagus to be semi-soft on the outside but still firm in the middle)

Drain the asparagus, run under cold water. Place the asparagus in an airtight container. Gently break open the juniper berries and add to the container. Cover the asparagus and the juniper berries with olive oil and marinate for as little as 4 hours and up to 3 days in the refrigerator.

Serving

Depending upon the thickness of the stalks, wrap 1 or 2 stalks of asparagus with the prosciutto. Serve cold with Tocai Friulano!

