

Press Release

FOR MORE INFORMATION: regarding this press release and/or an interview with client for further details:

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PERUVIAN ASPARAGUS AND PESTO PIZZA PERUVIAN ASPARAGUS IMPORTER'S ASSOCIATION

FOR IMMEDIATE RELEASE: December 8, 2021. The Peruvian Asparagus Importers Association (PAIA) is an association of U.S. importers that represent over 90% of the fresh asparagus that is imported and consumed within the United States. PAIA is the entity that assists in the trade totality efforts of supplying U.S. consumers with the best quality product. To find our more information about PAIA, please see their website at: <https://peruvianasparagusimportersassociation.com/>. "Our association importer members are the fresh fruit and vegetable industry professionals that supply the U.S. retailers' shelves with fresh asparagus year round," says Priscilla Lleras-Bush, PAIA Association Director.

PAIA importer members would like to launch a sharing fresh asparagus recipes program with the U.S. Consumer industry. "Many PAIA member importers collaborate with renowned chefs to create 5 star recipes and share them with home chefs so they will impress families around every table this holiday season," Lleras-Bush adds.

Today's recipe comes from Five Crown Marketing, Daren Van Dyke, Director of Marketing and Chef, headquarters in Brawely, California.

Asparagus and Prosciutto Tart

This is a wonderful super easy dish! Easy to prepare and perfect for the holidays. Fresh large asparagus, with prosciutto wrapped around it, baked on a bed of puff pastry. It's basically a light, fresh flat bread pizza. I like to finish it with a drizzle of Alessi, Italian Asian Fusion balsamic, ponzu, and chili glaze to add a little tartness to the dish!

Ingredients:

- 2 lbs. Majesty Large Asparagus Trimmed and washed
- 2 frozen Puff Pastry Sheets
- 3 cups Shredded or grated Parmesan
- 1/4 cup extra virgin olive oil
- 6 oz. thin sliced Prosciutto
- Alessi - Italian/Asian Fusion Sauce

Directions:

- Preheat your oven to 400 degrees
- Take prosciutto slices, cut them half, then wrap the individual clean asparagus spears, set aside
- On a greased cookie sheet, lay out both sheets of puff pastry, make sure you press them together in the middle so they are attached
- Using your fingers, press a small border all around the edges of the pastry
- Lightly baste the middle of the puff pastry with the olive oil
- Spread a light layer of cheese next on your pastry
- Alternating the tips (one tip up, next down) place a layer of the wrapped Asparagus on the top of the pastry
- Top with Remaining cheese
- Bake for approx. 15 minutes - should be nice and golden brown
- Remove from oven
- Drizzle with fusion sauce, cut and serve!

For more information about PAIA: peruvianasparagusimportersassociation.com

For more information about Five Crowns Marketing: fivecrowns.com

Attached: high resolutions pictures and copy

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## *About the Author.....*



Daren Van Dyke was born in Scottsdale, Arizona 1967. As his parents were divorced, he split time between Arizona, where Dorothy his mother lived, and Blythe, California with his father Joe farmed. Daren Graduated Cal Poly, San Luis Obispo, 1992, was a member of the NAMA national championship marketing team while at school. He worked his way through college in foodservice, including The Inn at Moro Bay, 1865, Corbett Canyon Winery, Byron Winery, and Marie Calendars in Pismo Beach, while going home for the Summer to run the harvest. After graduation Daren took a job in sales at Christopher Ranch in Gilroy (the Garlic Capitol of the world!). While there he took weekend classes at the California Culinary Academy. That became the start for more serious cooking endeavors. His first catering event was for the Garlic Festival. After five years with Christopher Ranch, and selling his family deal in the middle, Daren went to work with the Colace Family and Five Crowns where he currently is the Director of Marketing. Daren has catered countless dinners, several weddings, rehearsal dinners and special events, never for money - always for fun - and only for friends!

