

Asparagus & Prosciutto Bundles

- **Kosher salt**
- **2 pounds medium-size asparagus, bottom thirds discarded**
- **6 slices of Italian prosciutto**
- **Good olive oil**
- **2 tablespoons white truffle butter**
- **Fleur de sel and freshly ground black pepper**
- **2 ounces grated Gruyère cheese**

Preheat the oven to 400 degrees.

Fill a large pot with water, add 1 tablespoon salt, and bring to a boil. If the asparagus are thick, peel them halfway up the stalk with a vegetable peeler. Immerse the asparagus in the boiling water and cook for 2 minutes. Drain the asparagus and put them immediately into a large bowl of ice water to set the bright green color. Allow to chill for 2 to 3 minutes. Drain and pat the asparagus dry.

Gather 6 to 8 asparagus spears into a bundle with the tips together, and wrap a slice of prosciutto securely around the middle. Repeat to make 6 bundles. Brush a rectangular baking dish (large enough to hold the bundles in one layer) with $1\frac{1}{2}$ tablespoons of olive oil. Place the bundles seam side down in the baking dish, arranged side by side, with the tips facing the same way. In a small saucepan, heat the truffle butter and $1\frac{1}{2}$ tablespoons of olive oil until the butter melts. Drizzle it over the bundles. Sprinkle with $\frac{3}{4}$ teaspoon fleur de sel, $\frac{1}{2}$ teaspoon pepper, and the Gruyère and bake for 12 to 15 minutes, until the butter is sizzling and the cheese melts and starts to brown. Serve hot.