

## PROSCIUTTO-WRAPPED FIGS AND ASPARAGUS

*This can be used as a starter or as a great cocktail party finger food. It's easy to make and can be made at least six hours ahead of time.*

**Prep time:** 10 minutes  
**Start-to-finish:** 30 minutes

**Makes 4 parcels, serves 2**

### Ingredients :

8 large or 12 small asparagus stalks  
4 dried figs (choose ones that are moist)  
4 slices of prosciutto

1. Rinse the asparagus stalks and trim off the ends.
2. Bring water to a boil in a sauce pan and place the asparagus in the water, cooking it for 4-5 minutes for larger stalks and 2-3 minutes for small stalks. Drain and leave to cool in the sieve or colander.
3. Cut the figs in quarters.
4. When the asparagus has cooled completely: Place 2 large/3 smaller stalks across a piece of prosciutto and lay the quarters of a fig along the asparagus stalk.
5. Roll the asparagus and fig up in the prosciutto
6. Place two rolls on each plate.

### Sauce:

30 ml olive oil  
10 ml balsamic vinegar  
5 ml Dijon mustard

7. Add the oil, vinegar and mustard in a small bowl and whisk together until creamy.
8. Pour over the prosciutto rolls and serve.