

Involtini di asparagi, pancetta e parmigiano

Ingredients:

- * 500 g Asparagi
- * 150 g Pancetta affumicata
- * Salt
- * Pepper
- * Grated Parmesan cheese

Steps:

1. Wash and trim the asparagus stalks.
2. Steam the asparagus for 6 minutes.
3. Remove the steamer basket, season the asparagus, and wrap each asparagus with a slice of pancetta.
4. Place the wrapped asparagus in a Black.20 tray.
5. Sprinkle the asparagus rolls with grated Parmesan cheese.
6. Steam the tray for 3 minutes.
7. Serve the asparagus rolls hot.