



## PROSCIUTTO WRAPPED ASPARAGUS EGGS BENEDICT

### For the eggs benedict:

10 pieces asparagus, trimmed and washed  
4 slices prosciutto  
2 slices hearty, seedy bread  
4 eggs

### For the hollandaise:

3 egg yolks  
2 tablespoons lemon juice  
salt to taste  
1/2 cups butter, melted and hot  
1-2 tablespoons water to thin out if needed

Wrap 2 slices of prosciutto around 5 slices of asparagus to make two bundles.

Place the asparagus on a baking sheet and place in a toaster oven or preheated oven to 400F degrees and bake for 10-12 minutes until prosciutto is crispy and asparagus is tender.

Meanwhile, make the hollandaise by pulsing the egg yolks, lemon juice, cayenne and salt in a food processor for 20-30 seconds. Slowly drizzle in the butter while processing until all the butter is incorporated and the hollandaise is nice and thick and creamy. Keep warm until ready to serve. Using a tablespoon or two of warm water to thin if necessary.

Fry the eggs in a sauce pan over medium heat in a little bit of butter until cooked to desired doneness and toast your seedy bread or english muffin until just crisp.

To serve, place the toast on a plate (butter if desired) and top with two eggs and a bundle of prosciutto wrapped asparagus. Drizzle (or cover) with hollandaise and enjoy!