



HAM-WRAPPED ASPARAGUS WITH A STRAWBERRY BASIL FIZZ

For the ham-wrapped asparagus:

Prep: 15min – Makes 14 – Quick & Easy

14 green asparagus (choose thin spears)
7 slices of prosciutto or Luxembourgish smoked ham
1 tbsp olive oil
1 tube Luxembourgish mayonnaise (75g)
2 tbsp basil, chopped
1 small garlic clove

1. Wash the asparagus and cook in salted, boiling water for 3 minutes. Drain and immediately rinse under a cold, running tap (this will seal the vibrant green colour).
2. Cut the ham slices lengthwise in two and wrap each length around one asparagus spear.
3. Heat the olive oil in a frying pan and fry the ham-wrapped asparagus for 3 minutes or until the ham starts turning crispy.
4. Meanwhile, mix the mayonnaise with the basil. Peel and crush the garlic clove and mix with the mayonnaise.
5. Serve the asparagus spears while still warm or cold, with the basil mayo as dip.

For the strawberry basil fizz:

Prep: 5 mins – For 6 cocktails – Quick & Easy

100g strawberries
20ml vodka
6 basil leaves
1 bottle of crémant or bubbly

1. Wash the strawberries and cut off the stems. Put into a blender with the vodka and the basil leaves and purée.
2. Put 2-3 teaspoons of strawberry purée into each glass and top with crémant or bubbly.