

Pancetta Wrapped Asparagus

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 20 minutes

Chef's Notes

If you like me you'll love this sauce so you'll add more tomatoes, butter and wine so you have enough to go over a nice piece of grilled chicken. Enjoy.

Step 1: Mise en Place

- 1 lb asparagus
- 1/4 cup fresh basil
- 12 cherry tomatoes
- 12 calamata olives

Break off the woody end of the asparagus.

This dish cooks pretty quick so it's best to get everything else ready. Wash the tomatoes and basil.

If your olives still have their pits remove them now.

Step 2: Blanch Asparagus

- 1 tbs salt
- 150 g pancetta

You don't want to completely cook the asparagus just blanch them quick for about 2 minutes in salted boiling water. Have an ice bath ready and plunge them in to stop the cooking process. Take them out after a minute and dry them off. Now we're ready to wrap each stalk in a piece of pancetta.

Step 3: Cooking the Asparagus

- 1 tbs olive oil

Heat your pan over medium high heat. When it's hot add the oil and the wrapped asparagus. After a few minutes or when the pancetta has a nice color you can turn everything over.

Turn down the heat to medium and let cook till the asparagus is tender. Since we already blanched them this won't take long.

Step 4: Flavor Base for Sauce

- 12 whole cherry tomatoes
- 12 whole kalamata olives
- 1/4 cup dry white wine
- 1/4 cup fresh basil
- 1 tbs butter
- salt and pepper (to taste)
- parmesan cheese

When your asparagus is done to your liking remove it from the pan.

Add the tomatoes and olives and let them warm up. The tomatoes will be ready to burst really quick so use a fork to apply pressure to help them pop and release all their juice.

De-glaze with the wine before the pancetta burns and add the butter. You could plate right from here but I prefer a richer sauce.

Step 5: Finishing the Sauce

- parmesan cheese
- salt and pepper to taste
- 2 tbsp cream

Add the cream and tear up the basil, let it warm for only a minute then check the seasoning. The pancetta is quite salty so don't add any more salt till you've tasted the sauce.

Plate the asparagus and pour the sauce over them. Grate some fresh Parmesan over the finished dish.