



PERRON

Asparagus and Ham Rolls with Perron Doyen Cheddar Cheese

Preparation : 20 minutes • Baking : 15 minutes • 4 servings

Ingredients :

- 24 fresh asparagus
- 4 thin slices old-fashion or black forest ham
- 1 cup (250 ml) béchamel sauce
- 1 tsp (5 ml) pesto
- 1 tsp (5 ml) curcuma
- 1 tsp (5 ml) lemon pepper
- 150 g **Perron Doyen cheddar cheese**, grated
- Olive oil (for cooking)
- Salt

Preparation : Trim asparagus, place on a baking sheet, baste with a few drops of oil and add salt; Cook for 5 minutes at 350°F (180°C) for small asparagus or 8 minutes for larger ones; Place slices of ham on work surface, divide asparagus on each slice and wrap; Heat the sauce and flavour with pesto and curcuma; Place asparagus rolls on a baking sheet, cover with sauce, garnish with **Perron Doyen cheddar cheese** and add pepper; Cook in oven at 350°F (180 °C) for about 10 minutes until slightly browned.

Perron Doyen