



## Recipes

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# Asparagus and Prosciutto Tumblers

Serves 24

### Ingredients:

8 Mission® 10" Heat Pressed Flour Tortillas (10420)  
1 cup Beer  
1/2 cup All-Purpose Flour  
2 large Eggs  
1/4 cup Butter  
1 tsp. Salt  
1/2 tsp. Pepper  
12 spears Asparagus , cleaned and trimmed  
12 slices Prosciutto  
1/2 cup Parmesan Cheese , shredded  
1/2 cup fresh Thyme, Chives and Rosemary , chopped very fine  
Salt and Pepper to taste  
Vegetable Oil for frying

### Directions:

1. Place about 3 inches of oil in a deep, large, heavy pot. Heat oil to 360° F. Place the spaghetti pasta attachment on a pasta maker and adjust to the widest setting. Run the tortillas through the pasta machine creating long, fine threads. Divide threads into 12 equal portions. Place on parchment paper, cover with plastic wrap and set aside.
2. In a mixing bowl combine the beer, flour, eggs, butter, salt and pepper. Wrap one prosciutto layer around each asparagus spear. Dip the wrapped spear in the batter, shaking off the excess. Starting at one end of the threads, carefully roll the asparagus in the threads until fully encased - pressing gently so the threads adhere to themselves. Set aside on parchment until all the asparagus is rolled.
3. Check oil, making sure the temperature is at 360° F. Place asparagus rolls gently in the pot and fry until golden brown, approximately 3 minutes. Drain on paper towels. Immediately sprinkle the hot asparagus with shredded Parmesan cheese, fresh herbs and a dash of salt and pepper. Cut in half, place on tray and serve.