



## Asparagus and French Endives Ham

Cooking time: 30 minutes

### Ingredients :

- 20g Butter
- 4 French Endives
- 16 Slices Of Ham
- 8 Asparagus
- 8 Gruyere Cheese Slices
- 1 Teaspoon Sugar
- 50g of 35% Cream
- 50g White Wine
- Salt And Pepper
- Juice Of ½ Lemon

### Preparation :

Distemper your *CromoTanium* frying pan with butter. Wash the French endive and cut them into 2 pieces lengthwise. Take out the base of the French endive.

Put 2 slices of ham and roll the French endive with asparagus and cheese. Put the rolls in the *CromoTanium* frying pan and gently add sugar, cream, white wine, salt, pepper and lemon juice on top. Close the lid and cook on medium heat. When temperature reaches 30°C, turn down on medium/low heat. Keep cooking until temperature reaches 70°C. Take out and serve.

### Sauce :

Keep the cooking juice in your *CromoTanium* frying pan and cook on medium heat. Add starch to water in a separate medium bowl and stir with a fork. Add to *CromoTanium* frying pan and keep cooking until the desired thickness.