

## Asparagus Appetizer in the Kalamazoo Pizza Oven

### Ingredients:

- 3 tbsp Boursin garlic herb cheese
- Finely-grated lemon zest from ½ lemon
- 12 spears fresh asparagus, bases cut off
- 1 tbsp extra-virgin olive oil
- 1 tbsp lemon juice
- 4 slices speck or prosciutto
- Cast iron fajita pan

### Method:

1. Preheat the Artisan Fire Pizza Oven with the upper burner control on HIGH and the lower burner control on LOW. Preheat a cast iron fajita pan in the oven.
2. Combine the Boursin and the lemon zest.
3. Toss the asparagus in a bowl with the olive oil and lemon juice.
4. Lay out a slice of prosciutto on a clean work surface. Lay 2 asparagus spears across one end of the prosciutto. Place a dollop of Boursin mixture on the center of the spears. Press a third spear into the top of that. Roll tightly into the prosciutto slice to make the first bundle. Repeat 3 more times.
5. Place the bundles in the preheated pan and put the pan into the oven. Roast the bundles for about 4 minutes, turning once or twice with tongs until the prosciutto is crisp. Use caution to avoid overcooking the asparagus.