

Paupiette of Rib Eye Steak with Asparagus & Ham

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| 6 x 4oz | Rib eye steaks |
| 6 | Large slices prosciutto ham |
| 18 | Asparagus spears |
| 6-8 | Skewers |

Cook the asparagus for 1-2 mins in boiling salted water and refresh in cold water.

Baton the steak with a rolling pin. Place 3 pieces of asparagus on each steak lengthways and roll up tightly. Wrap in cured ham.

Place 3 rolled up steaks side by side and insert 3 wooden skewers spaced apart so each skewer goes through all 3 pieces. Repeat with the other 3.

Cut the steak between the skewers to leave 3 pieces of steak on each skewer.

Char-grill as required.

