# Asparagus spring roll with a curry dip



## Ingredients

10

- 40 stalks white asparagus
- 10 slices raw ham
- 10 sheets brick pastry or spring roll pastry
- 375 g Bresc Alioli clásico
- 40 g Bresc Madras
- 30 Bresc Cherry tomatoes garlic lemongrass
- 15 g Bresc WOKginger
- 3 egg white

## Preparation method

Peel and cook the asparagus. Wrap four stalks of asparagus in the raw ham. Spread egg white on a sheet of spring roll pastry and place the bundle of ham and asparagus on it. Divide the WOKginger over it and fold into a spring roll. Deep-fry the spring rolls at 170°C for a few minutes. Mix the alioli with the Madras and garnish the plate with it.

## Used Bresc products




Bresc Ginger & lime WOK 450g




Bresc Madras 450g




Bresc Sweet 'n sour Cherry tomatoes garlic lemongrass 1100g