

## GRILLED TOMATOES WITH PROSCUTTO WRAPPED MOZZARELLA WITH SPRING ASPARAGUS AND MINT PESTO

Chef John Coletta, Carlucci Restaurant Group, Chicago



### Ingredient

Fully ripened fresh Florida tomatoes, halved  
Extra virgin olive oil  
Salt  
Fresh thyme leaves  
Ground black pepper  
Fresh mozzarella  
Thin prosciutto slices, cut in halves  
Asparagus, peeled and blanched  
Mint Pesto

### Quantity

3 large (about 1-1/2 pounds)  
As directed  
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2 teaspoons  
To taste  
6 ounces  
3  
24 spears  
Recipe follows

1. Rub tomato halves with 2 tablespoons olive oil, 1/2 teaspoon salt, thyme and pepper to taste. Grill, turning once, until grill marks form on both sides. Remove from heat.
2. Cut mozzarella in 6 equal slices. Wrap a half slice of prosciutto around each piece of mozzarella; lightly rub with olive oil. Grill for one minute on each side; remove and keep warm.
3. Brush asparagus with a mixture of 1 tablespoon of the olive oil, 1/2 teaspoon salt and a generous pinch of pepper. Grill for one minute on each side; remove and keep warm.
4. On each dinner plate, place a grilled tomato half, grilled prosciutto-wrapped mozzarella bundle and four grilled asparagus spears. Serve with Mint Pesto.

**To prepare Mint Pesto:** In a saucepan, bring 2 quarts water and a 1/4 cup salt to a boil. Place 1/2 cup rinsed mint leaves in a fine mesh strainer. Place strainer in boiling water for 5 seconds; place strainer in ice water; drain and transfer mint to a food processor container. Add 1/4 cup olive oil, three peeled garlic cloves, 1 tablespoon each of walnuts and pine nuts, and 1 teaspoon grated Parmesan cheese; blend until smooth, about 1 minute. Transfer to a bowl.

Yield: 6 portions