

Plating Guide - Olive Oil Poached Asparagus

with serrano ham display & romesco sauce

Ingredients

- Poached asparagus
- Romesco sauce
- Manchego cheese
- Roasted red peppers
- Jamon crisp
- Charred scallion
- Cherry tomatoes
- Balsamic glaze



Plating Steps

1. Place romesco sauce in center of plate.
2. Add asparagus and stack.
3. Lay charred scallion across the asparagus.
4. Add jamon and cherry tomatoes.
5. Garnish with manchego and balsamic glaze.