

Asparagus Crumbed with Parmesan on Grande Bocconcini Salad

Ingredients

- 250g fresh asparagus spears
- 1/2 cup flour
- 1 egg, lightly beaten
- 1/2 cup La Casa Del Formaggio Grated Parmesan Cheese
- 1/2 cup breadcrumbs
- 4 roma tomatoes, quartered
- 350g La Casa Del Formaggio Grande
- 1 cup fresh basil leaves
- 2 tablespoons balsamic vinegar
- Pepper, to taste



Directions

1. Coat asparagus in flour, dip in egg and coat in combined breadcrumbs and Parmesan cheese, press lightly.
2. Place asparagus on a lined oven tray and bake at 200°C for 8 to 10 minutes or until parmesan cheese is golden and crisp.
3. Combine tomatoes, Bocconcini cheese and basil and drizzle with vinegar. Arrange salad onto serving plates, top with crumbed asparagus and season to taste.