



**check to  
test the  
thickness of  
the sauce**

## Creamy Ham and Fontina Rolls

12 fresh crepes (see recipe page 108)

12 slices Claro's baked ham

(slices should be at least 6" long, otherwise get more slices)

12 ounce shredded fontina cheese (Swedish or Danish is best)

1/4 Cup fresh chopped parsley

3 cups fresh bechamel sauce

1/4 cup imported grated romano cheese

12 fresh spears of asparagus (24 if small size)\*\*

### **BECHAMEL SAUCE:**

*3 cups milk*

*3 tablespoons butter*

*3 tablespoons flour*

*1/4 cup grated romano*

*1/4 cup shredded fontina*

*pinch of nutmeg*

*pinch of white pepper*

### **HOW TO MAKE SAUCE:**

*In heavy bottom saucepan over medium high heat, whisk butter and flour together until blended and bubbling. Add milk and continue to whisk until mixture boils. Remove from heat and add cheeses and spices, whisking well.*

*Set aside until ready to use.*

Make bechamel sauce and crepes. Clean and blanch asparagus spears, set aside.

Place all 12 crepes single layer on counter Place one slice of ham on each crepe.

Divide fontina equally on top of each slice of ham, place asparagus spear or spears on top and roll together. Ladle a little cream sauce on bottom of oven proof baking dish. Set crepes single layer, seam side down, on top of sauce in baking dish. Ladle remaining sauce in top of rolls, sprinkle with romano cheese and chopped parsley. Place uncovered in preheated 350° oven for about 30 minutes, or until bubbling and slightly brown. Serve and enjoy!

**\*\* Clean asparagus by breaking stem at lowest point, not cutting stem, and blanch (cook in boiling water until just tender but still firm, about 2 minutes) rinse in cold water to stop cooking process and then set aside.**