

Eat Happy Kitchen
Anna Vocino

ASPARAGUS PROSCIUTTO FLATBREAD

(Serves 2-3)

For crust:

- 1 1/2 cups grated mozzarella
- 3 tablespoons cream cheese
- 1 egg
- 2/3 cup almond flour (or you can use crushed plain pork rinds)
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/2 teaspoon garlic powder
- Olive oil for greasing the parchment paper

For toppings:

- 1/2 pound asparagus, rough bottom 3" ends, trimmed and discarded
- 3/4 cup grated fontina cheese
- 3 slices prosciutto, cut lengthwise into 1" wide ribbons
- 1/2 teaspoon red pepper flakes for garnish

Preheat the oven to 425 degrees. Microwave the grated mozzarella and cream cheese in a large microwave safe mixing bowl until soft and pliable, about 20-30 seconds. Add the egg, almond flour, oregano, basil and garlic powder. Blend well into a dough ball.

Grease a parchment-lined baking sheet with olive oil. Press dough ball into a 1/2" thick crust, using additional olive oil on your fingers to keep the dough from sticking to your hands.

Bake crust for 8 minutes.

Meanwhile, bring a large saucepan of water to boil and blanch the asparagus pieces for 1-2 minutes, then plunge the asparagus into an ice bath to instantly cool. Lay asparagus on a paper towel lined plate to dry while crust bakes.

Remove crust from oven and gently press the asparagus pieces into crust. Sprinkle the fontina cheese over the asparagus. Arrange prosciutto ribbons over cheese and asparagus. Bake 8-10 more minutes until the cheese is bubbly and the prosciutto is starting to crisp. Remove from oven, slice, and serve.

**Recipe and photo originally published at annavocino.substack.com.*