

ENGLISH ASPARAGUS WITH HOLLANDAISE



INGREDIENTS

- 1 bunch green asparagus
- 1 bunch white asparagus
- 2 cups hollandaise sauce
- Edible flowers
- Micro red veined sorrel
- Yuzu pearls



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COOKING METHOD

- 01 Bend each asparagus stem until it snaps naturally, separating the tougher base from the edible stem
- 02 Peel the lower 1/3 of the stems
- 03 Melt a knob of butter in a pan, then add the green asparagus stems, sprinkle them with salt and cover with a lid
- 04 Cook for 5 minutes, shaking a couple of times
- 05 Meanwhile, in a separate pan, do the same with the white asparagus

TO SERVE

Dip the lower half of each stem into the warm hollandaise sauce and arrange them on a plate in alternate colours. Garnish with the edible flowers, micro red veined sorrel and yuzu pearls, then serve immediately.

