

Cacio e Pepe Roasted Asparagus



Serves 4 Prep 10 mins

Cooking 10 mins

Easy

Ingredients

450g thick asparagus spears
2 tablespoons unsalted butter, melted
Kosher salt and freshly ground black pepper
3 tablespoons freshly grated Italian Pecorino cheese
1 tablespoon freshly grated Italian Parmesan cheese
1 lemon, quartered
Fleur de sel

1. Preheat the oven to 190C/170 Fan/Gas 5.
2. Place 2l of water and 2 tablespoons of salt in a large pot, cover, and bring to a boil. Remove and discard 4 cm from the woody ends of the asparagus. Peel the bottom 5 cm of each spear with a vegetable peeler (see note). When the water boils, add the asparagus and blanch for 3 to 4 minutes, until al dente. Drain.
3. Transfer the asparagus to a 25 x 30 cm rectangular baking dish. Add the butter, 1 teaspoon salt and ½ teaspoon pepper and toss to coat the asparagus. Arrange the asparagus decoratively in the dish, sprinkle with the Pecorino and Parmesan, and roast for 5 minutes, until the cheese melts. Squeeze on some lemon juice, sprinkle with fleur de sel, and serve hot.
4. Note: The peeler works best if you dip it in a glass of water from time to time.