

Classic White Asparagus with Egg & Ham



Serves 2 Prep 8 mins

Cooking 12 mins

Easy

Ingredients

8 white asperges
2 eggs
60 g butter
2 sprigs parsley
2 slices ham
1/2 tsp salt
1/2 tsp sprinkle of sugar (optional)
nutmeg to taste, freshly grated

1. Bring a pan with 2 litres of water to the boil. Add a tsp of salt & a tsp of sugar to the boiling water.
2. Peel the asparagus & cut off the woody ends.
3. Boil the asparagus in the water for 5 mins. The easiest way to prepare the asparagus is to boil them briefly (± 3 mins), then leave them in the hot water for another 10 mins. That way the heads stay nice & whole & you don't overcook them.
4. Boil the eggs until they are hard, about 8-9 mins. Peel them and mash them with a fork or cut into small pieces. Chop the parsley and mix it into your egg mixture.
5. Cut the slices of ham into small pieces and mix this with the egg mixture.
6. Melt the butter in a pan, but do not let it boil.
7. Remove the asparagus from the water; pat them dry a little & place them on a dish.
8. Place your egg mixture width wise over the asparagus right away and pour some of the melted butter over it. Garnish with some fresh parsley and fresh pepper.
9. **Note:** If you prefer soft-boiled eggs: boil the eggs for ± 5 mins, peel & add the eggs to the melted butter. Grate half a nutmeg into the mixture & a pinch of salt. Serve the egg-butter mixture over the asparagus & serve the ham on the side. Serve with parsley and baby potatoes.