

Classic White Asparagus with Ham and Egg



Serves 2

Prep 5 mins

Cooking 35 mins

Easy

Ingredients

500g white asparagus

2 eggs

splash of milk

100g butter

400g baby potatoes

4 slices of ham

chives to serve

salt & pepper to taste

1. Boil the eggs for \pm 8 mins. Peel them and cut off 2 cm from the end. Bring a pan of water to the boil with a splash of milk and a pinch of salt. Boil for 7 mins and let them rest in the liquid for 10 mins. The milk ensures that the colour of the asparagus stays white. They are ready when they bend slightly when you take them out of the pan with a fork and not hang completely limp (overcooked) or not bend at all (too raw).
2. Meanwhile, cook the baby potatoes in a pan with a pinch of salt for about 10 minutes until done. Peel the eggs and separate the yolks from the white; chop finely. Melt the butter in a pan, but do not colour.
3. Place the asparagus on a plate. Put the baby potatoes on either side. Place the slices of ham on top and scatter the pieces of egg over it. Pour over the melted butter and finish the dish with finely chopped chives.
4. **Note:** this recipe is also delicious with Hollandaise sauce instead of melted butter.