

# Davina's Asparagus & Dippy Eggs



**Serves 4    Prep 5 mins**

**Cooking 10 mins**

**Easy**

## **Ingredients**

1 bunch of asparagus (about 250g)  
4 large eggs  
1 lemon 10g butter  
1 tbsp chopped chives  
salt and black pepper

1. Put the asparagus in a steamer over a saucepan of boiling water and steam for 5 minutes or until tender, depending on the thickness of the stems. Remove and set aside. (If you don't have a steamer you could put the asparagus in a colander over a pan of boiling water and cover it with a lid.)
2. Meanwhile, bring another saucepan of water to the boil. Add the eggs and boil them for exactly 5 minutes.
3. Remove the eggs from the pan, place them in egg cups and cut off the tops. To each egg, add a squeeze of lemon juice, a dot of butter and a sprinkling of chopped chives. Serve immediately with the asparagus to dip into the egg yolk 'hollandaise'. Season to taste.