

White Asparagus with Smoked Salmon



Serves 4 Prep 10 mins

Cooking 20 mins

Easy

Ingredients

16 white asparagus
4 slices smoked salmon
3 spring onions, finely chopped
3 tbsp chopped chives
250g unsalted butter
3 egg yolks
2 egg shell halves
white wine
Lemon juice
pepper & salt

1. Peel the asparagus and cut off the ends. Put in a large saucepan with cold water and put on a low to medium heat. Take off the heat just as it reaches boiling point. Leave the asparagus for 5 - 10 mins in the hot water, until al dente. Drain.
2. On a low heat melt the butter for the sauce. Carefully skim off the milk solids floating on the top with a spoon. Keep the clarified butter warm on low heat or in a bain-marie.
3. Put the egg yolks in a pan, and keep an egg shell half to measure out the liquids. Add 2 egg shell halves of white wine and 1 egg shell half of water. Beat the mixture until foaming. Put the pan on a low heat and keep beating with a whisk until you get a light foaming sauce.
4. Slowly add the melted butter to the egg mixture, as if you were making mayonnaise. Keep whisking. Finish by adding the pepper, salt & lemon juice to taste.
5. Apportion the salmon and asparagus over the 4 plates, spoon over the sauce and finish by sprinkling with spring onion and chives.