



## Cooked white asparagus served with Hollandaise sauce



*Categoria*  
Vegetariano



*Tempo de preparação*  
Demorado



*Dificuldade*  
Médio



*Custo*  
Select




*Com quem?*  
Select



*Nº de pessoas*  
4 pessoas

### Ingredientes

 1dl + 20ml Gallo Vinegar Cider

 1dl Gallo Extra Virgin Olive Oil Reserve

- 400g White Asparagus
- 4 Egg Yolks
- To Taste, Rock Salt
- To Taste, Pepper from the Mill

### Modo de preparação

1

Peel the bottom part of the stalks of the asparagus with a carrot peeler.

2

Cook the asparagus in water with 1 dl Gallo Vinegar and Rock Salt.

3

After cooked keep the broth.

4

-

5

For the sauce:

6

In a round pyrex bowl, put the egg yolks and the rest of the Gallo Vinegar.

7

Then place the bowl in a hot "bain marie" and with a wire whisk whip the mixture until it becomes a thick paste.

8

Take out of the "bain marie" and allow to cool slightly and then drizzle the olive oil into the mixture whisking all the time. The sauce should have the consistency of a mayonnaise.

*Produtos utilizados*



*Cider*  
Daily Vinegar



*Reserve*  
Extra Virgin Olive Oil



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