



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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