

SALAD OF GREEN ASPARAGUS AND EGG



USED BRESC PRODUCTS



Basil puree 450g



Garlic puree 1000g

INGREDIENTS

4

For the salad

- 1 bunch green asparagus
- 4 eggs
- 2 stalks spring onion

For the green herb mayonnaise

- 25 g Bresc Basil puree 6 g chives, chopped 6 g chervil, chopped
- 6 g Bresc Garlic chopped
- 12 g mustard
- 0.2 dl white wine vinegar
- 2 egg yolks
- 0.5 l sunflower oil
- salt and pepper to taste

PREPARATION METHOD

For the mayonnaise, puree all the ingredients except the oil and the herbs to a smooth paste in the blender. Add the oil drop by drop until the ingredients hold together. Then add the remainder of the oil. Season with the herbs, garlic, salt and pepper. Cut off the end of the asparagus and peel the away some of the outside from the end of the asparagus.

Blanch the asparagus in plenty of water with salt until al dente and rinse them with cold water. Dab them dry and cut them into diagonal pieces. Boil the egg. Slice the spring onions into rings. Mix the asparagus with the herb mayonnaise and garnish with the rings of spring onion.