



GROCCERS' HALL

ENGLISH ASPARAGUS WITH SOFT BOILED EGG & CHIVE BUTTER SAUCE

Serves 4



INGREDIENTS

- 2 Large Free Range Eggs
- 1 Bunch of English Asparagus
- 75g Unsalted Butter (Diced into Small Pieces)
- 1 Large Plum Tomatoes (Seedless)
- ¼ Bunch of Chives
- ½ Punnet of Mustard Cress
- Salt, Pepper and Lemon Juice to taste

CHEF'S TIPS

- 1 Make it a Main Course by adding a slice of smoked salmon
- 2 Take the eggs out of the fridge 20 minutes before cooking so that the shells do not crack when lowered into boiling water.

METHOD

Prepare the asparagus by washing and peeling the bottom of the spear. Lower in boiling, salted water for approximately 3 minutes. After, take out and put straight into cold water to stop the cooking process. When cool, take out and dry on kitchen paper.

- 1) Put the eggs into a small pan of boiling and slightly salted water for 7 minutes. Take out and place into cold water (iced if possible). When cool, shell the eggs and cut in half.
- 2) Cut your tomato into small dice and season to taste with Salt and Pepper.
- 3) Fine snip the chives ready to add to the butter sauce, and trim the cress ready to garnish the tomato.
- 4) Put your plate together by cutting the asparagus in half (lengthways).
- 5) To make the butter sauce, bring the lemon juice to the boil and whisk the butter in gradually. Simmer the butter avoiding it boiling. Add seasoning to taste, then spoon over the asparagus.



Recipe by Graham Pratt, Sous Chef