

Oven roasted green asparagus, crushed hard boiled egg, white wine and fresh chives sabayon, toasted hazelnut powder |

Recipe for 4 servings



Description

A seasonal starter sure to please! Fresh and light yet packed full of flavor!

Ingredients

Asparagus

- 12 Large Green asparagus

Eggs

- 4 Unit(s) Egg
- 50 Gr Hazelnuts
- 2 Tbsp Olive oil

Sabayon

- 1 Unit(s) Egg yolk
- 100 Ml White wine
- 12 Sprig(s) Chives

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **425 F°**

Asparagus

In a large pot of salted boiling water, blanch the asparagus for 3 minutes. Strain and transfer to an ice bath to stop them from over cooking and to keep the chlorophyll a bright green.

Transfer the asparagus to a baking sheet and sprinkle with oil, salt and pepper.

Transfer to the oven for 4 minutes at 425°F just before serving.

Eggs and hazelnuts

The eggs

In a pot of boiling water, delicately place the eggs and cook for 10-12 minutes once boiling.

Once done, transfer to cold water to stop the eggs from cooking. Peel the eggs. Chop the eggs making sure to keep some texture, we don't want a purée.

The hazelnuts

In a hot skillet with a drizzle of oil, cook the hazelnuts until they have a nice golden color. Next, crush them with the bottom of a pot or pan.

Sabayon

On top of a steam bath, whisk the egg yolks with 100ml of wine until they have a nice foamy light texture. Make sure not to over cook the eggs while whisking. If at any point the bowl is too hot to hold with a bare hand, remove from the steam bath and continue whisking away from the heat source.

Season to taste.

Plating

On a flat plate, place the asparagus side by side. Sprinkle with the roasted hazelnuts. Sprinkle with the eggs as well. Drizzle with the sabayon and garnish with some finely sliced chives.

Bon appétit!