

BOB'S RECIPES

COLD ASPARAGUS RASPBERRY MAYO AND ROASTED ALMONDS

by Bob the Chef



INGRÉDIENTS

- 454 g fresh asparagus
- 100 ml raspberries
- 1 egg yolk
- 100 ml vegetable or canola oil
- 125 ml nuts (almonds for example)
- Salt and pepper, to taste

INSTRUCTIONS

For the asparagus

1. Cut the stalks about 2 cm from the bottom (if they are particularly large, use a peeler to cut an extra 2 cm).
2. Fill a pan with water, add some salt, and bring to a boil. Drop the asparagus in the pan and let them cook from 1 to 3 minutes, depending on size. Use a spare one to test cooking time by tasting it.
3. When ready, rinse the asparagus under cold water and drain.

For the raspberry mayo

1. Add the raspberries and the egg yolk in a bowl or mixing cup.
2. Purée using a hand mixer.
3. Gradually add the oil while mixing the bowl contents.
4. Once the mixture is smooth, season to taste with salt and pepper.

Final touches

1. Place the asparagus on a plate.
2. Add a dollop of raspberry mayo on top.
3. Add salt and pepper to taste.
4. Garnish with nuts.



PREPARATION TIME: 15 minutes



BAKE TIME: 3 minutes



SERVES: 4



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