



White asparagus with lemon confit and beurre blanc



Recipe by Dominik Hartmann



Preparation
Cooking
time
Portions 4

Lemon confit

5 lemons
water, for blanching
30 g preserving sugar
1 tbsp runny honey
 $\frac{3}{4}$ tsp salt
Some pepperoncino, finely chopped

Tarragon oil

125 ml rapeseed oil
100 g tarragon, coarsely chopped

White asparagus

200 g butter
500 g white asparagus, peeled
2 tsp sugar
1 tsp salt





Asparagus beurre blanc

Some butter, for sautéing
3 shallots, finely chopped
10 g ginger, finely chopped
Some pepperoncino, finely chopped
60 ml white Vermouth (e.g. Noilly Prat)
60 ml white port wine
50 ml white wine
650 ml vegetable bouillon
300 g white asparagus, cut into pieces
220 g butter, cut into pieces
1 lemon, some juice
Some salt
Some pepper

For serving

40 g almonds, coarsely chopped, roasted
1 lemon
2 sprigs of tarragon, leaves plucked

Additional information

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