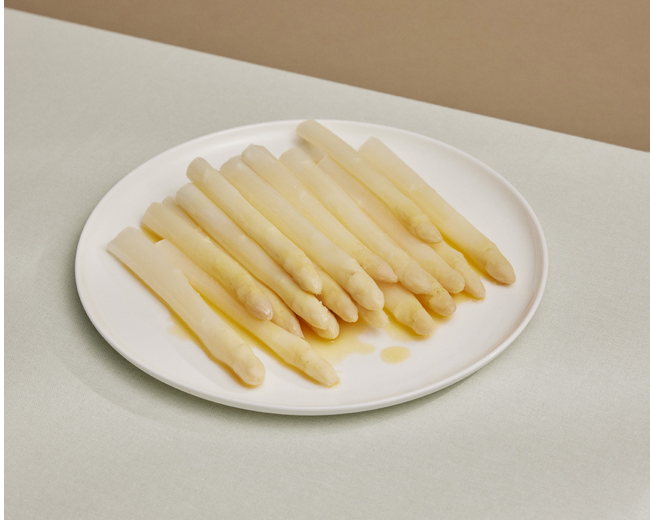




# White asparagus

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            4

White asparagus prepared in the steamer with Vacuisine (sous-vide). Gently cooking the asparagus in a vacuum bag makes it really tender and allows the flavour to fully develop. Butter and lemon zest are added to refine the taste.

## Ingredients

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- 1 kg white asparagus, peeled
- 50 g butter, melted, cooled
- 1 tsp sugar
- $\frac{3}{4}$  tsp salt
- 1 lemon, some zest, removed with a potato or vegetable peeler

## Additional information

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