

TRIO OF ASPARAGUS

Tips and Lemon Aioli, Truffled Asparagus salad, and Hot Asparagus Tea

1lb Asparagus

~Take the Asparagus and break down into three areas, the tips, middle and the ends do not throw anything away

~Blanch the tips and middle section of the Asparagus separately in salted boiling water, for about 2 minutes. Then shock in Ice Bath, and reserve.

For the lemon Aioli--

2 egg yolks

zest and juice of one lemon

1 clove garlic

8oz of olive oil

Salt and Pepper to taste

~Add all ingredients except oil to a food processor and blend on high, slowly drizzle olive oil in until it has a thick consistency, you may not need all of the oil. Then chill and reserve.

For the Asparagus Tea

½ chopped sweet onion

2 stalks celery chopped

1 carrot chopped

4 sprigs thyme

ends of Asparagus

½ gallon Water

Salt and pepper

~Add all Ingredients to a pot and bring up to boil then let simmer for 25 minutes then strain through fine Sieve

~To Assemble, Chop middle part of asparagus into small round and toss with a little truffle oil and a good grade Sea salt, and make small pile on plate,

~Add a small dollop of lemon aioli on plate and arrange blanch tips around, then fill small espresso cup or tea cup with the asparagus tea.