



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

