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

¾ 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

Created on	08.07.2024