



Green asparagus

Recipe by V-ZUG Ltd.



Preparation	15 Mins
Cooking time	10 Mins
Portions	4
Appliance	Combair-Steam SE from 2015

Green asparagus out of the steamer – quick and easy and full of flavour! Through being gently steamed, it retains its colour, flavour and nutrients. Enjoy as an accompaniment or with a fine sauce.

Ingredients

- 1 kg green asparagus spears, bottom third peeled
- 50 g butter, melted
- $\frac{3}{4}$ tsp salt

Preparation

Preheat the cooking space to 100 °C using the steam mode. Spread the asparagus out in a perforated stainless steel tray, put in the preheated cooking space and cook for about 10 minutes. Take out, drizzle with the melted butter and season with salt.

Steaming 100 °C for 10 Mins

Tips

Depending on the thickness of the asparagus, extend the cooking time by about 5 minutes.

Steam white asparagus at 100 °C for about 15 to 20 minutes. Depending on the thickness of the asparagus, extend the cooking time by 5 to 10 minutes.

Accessories

Perforated cooking tray





Additional information

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