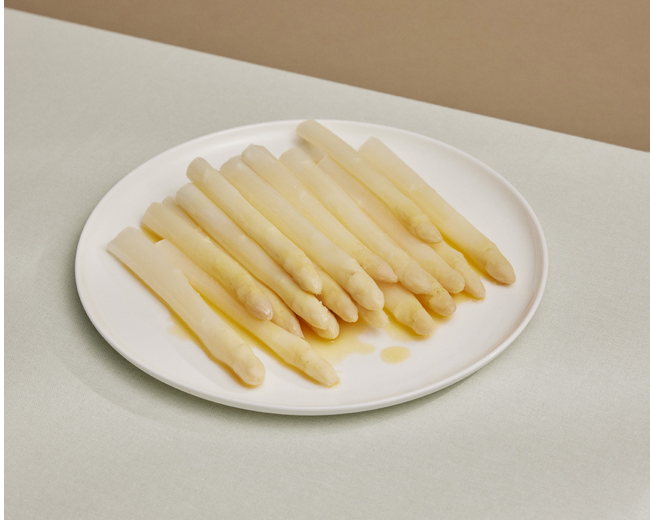




White asparagus

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

- 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

