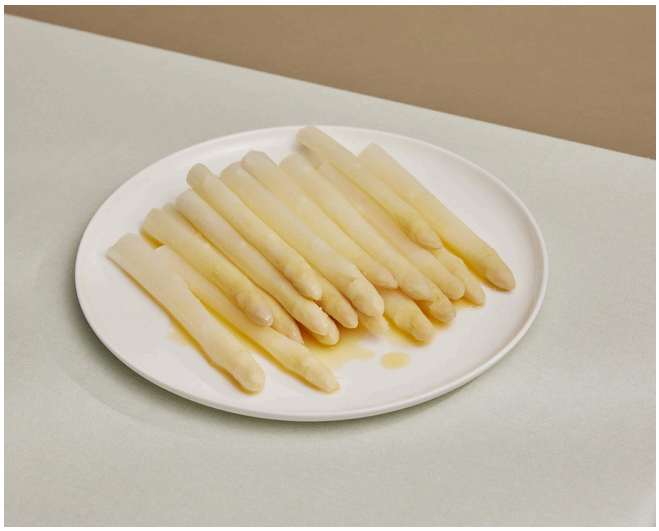
White asparagus

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

¾ tsp salt

1 lemon, some zest, removed with a potato or vegetable peeler

Additional information

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