



White Valais asparagus gratin with gruyère shavings and dried meat



To prepare the asparagus

Peel the asparagus and create 4 bundles of 11 asparagus, tied with string. Set aside 10 spears for the purée. Cook the 4 bundles in salted boiling water for about 12 minutes, depending on size. Plunge into ice-cold water.

To prepare the asparagus purée

Separate the tips from the stems. Set aside the tips for the garnish. Slice the stems into small pieces. Heat the vegetable stock and cream, add the white asparagus stems. The stems must be fully submerged. Simmer for about 15 minutes, strain through a sieve and blend. Add a little liquid to adjust thickness, season with salt and pepper and add a drizzle of asparagus vinegar. Set aside in a piping bag.

Rezept für 4

Ingredients for the asparagus

54 white asparagus spears

Ingredients for the asparagus purée

10 white asparagus spears
Vegetable stock
Cream

Ingredients for the garnish

Aged gruyère
Thin slices of dried meat
Rocket salad

Ingredients for the sabayon

4 egg yolks
100 ml water

Seasonings

Salt, pepper
Fleur de sel
Coarsely ground mixed peppercorns
Olive oil
White asparagus vinegar

**To prepare the garnish**

Using a vegetable peeler, create the gruyère shavings. Shape the dried meat into little cones. Trim the rocket. Thinly slice the white asparagus tips.

To prepare the sabayon

In a pan on a low heat, vigorously whisk the egg yolks with the water, a dash of asparagus vinegar and a pinch of salt. Whisk until the mixture is smooth and frothy.

Anrichten**To serve**

On a 15 cm plate, arrange 11 white asparagus, working out from the centre and alternating the direction of each spear. Lay them out so that they almost fill the plate. Cover with a thin layer of sabayon. Heat the plate in the oven on grill mode, until very slightly browned.

Presentation

Garnish with carefully arranged dots of asparagus purée, the gruyère shavings, the cones of dried meat, the rocket and the thin slices of white asparagus tips. Season with a drizzle of olive oil, some fleur de sel and some coarsely ground mixed pepper.