MORGENSTER

FOUNDED 1711

WINE AND OLIVE ESTATE

FRESH GRILLED ASPARAGUS SALAD

WITH MORGENSTER EXTRA VIRGIN OLIVE OIL, LEMON & PARMESAN

RECIPE 31/98

What you will need:

600g Fresh green asparagus

120g Rocket

3 Lemon wedges

2 eggs

Himalayan Crystal Salt & Black Pepper

15g Parmesan

80ml Morgenster Extra Virgin Olive Oil

How to prepare:

Blanche the asparagus in rapidly boiling salted water.

Refresh the asparagus in iced water. Poach two eggs.

Put the asparagus on the char grill just long enough to get a little colour.

Pile the rocket on your plate, with poached eggs next to the asparagus.

Dress with the olive oil and garnish with the lemon wedges, pepper and salt.

Sprinkle with Parmesan.

FLOS OLEI | MORGENSTER EXTRA VIRGIN OLIVE OIL AWARDED 98%