

Grilled asparagus with Triangle Barbichette



Informations

People : 4

Preparation : 20 min.

Cooking time : 7 min.

Ingredients

- 1 Triangle Barbichette
- 20 asparagus spears
- 10cl of olive oil
- 10 cherry tomatoes
- 3 cloves of garlic
- Fine salt, freshly ground pepper
- Chervil

Preparation steps

1. Preheat your barbecue to 220°C.



2. Peel and cut the asparagus lengthwise, pour the olive oil on the grill and mark them to obtain a nice grid pattern.
3. Transfer to a heat-resistant dish and add the cherry tomatoes, garlic cloves, and a little olive oil. Season with fine salt and freshly ground pepper. Cook everything under the barbecue lid for 7 minutes.
4. When serving, cut the Triangle Barbichette into small pieces and sprinkle over the dish.
5. Put back under the lid to let the cheese melt completely.
6. Decorate with chervil and serve hot.