

# Asparagus tips à la plancha, Cremoso al Tartufo and ginger bread



## Informations

People : 4

## Ingredients

- 320 g Cremoso al Tartufo
- 400 g green asparagus tips
- 1 red onion
- 50 g pain d'épices (French spiced loaf)
- 30 g pine nuts
- 7 cl olive oil
- Table salt, freshly ground pepper

## Preparation steps

1. Preheat plancha to 200°.



2. Clean and wash asparagus tips.
3. Quickly sear the asparagus on the plancha with some olive oil, browning it a little, then add the peeled and finely chopped onion.
4. Sprinkle the pine nuts over the top to roast them a little. Season with table salt and freshly ground pepper.
5. Meanwhile, dice the pain d'épices evenly.
6. Make a criss-cross pattern with the hot asparagus and top with a generous spoonful of Cremoso al Tartufo. Sprinkle with the diced pain d'épices and allow to melt before eating.

? **Tip:** Adding a little lardo de Colonnata would make this dish even more delicious.