

Asparagus with Cremoso al Tartufo Hollandaise sauce

Informations

People : 4

Preparation : 30 min.

Cooking time : 15 min.



Ingredients

- 30 g Cremoso al Tartufo
- 4 egg yolks
- 200 ml dry white wine
- salt, Cayenne pepper
- Worcester sauce
- 50 ml clarified butter
- 800 g asparagus
- 2 slices toast

Preparation steps





1. Place the egg yolks, Cremoso al Tartufo and white wine in a saucepan and heat slowly, stirring continuously.
2. Heat the clarified butter.
3. As soon as the egg yolk starts to set, reduce the temperature and add the clarified butter a little at a time, whisking continuously, for approximately 3 minutes, until the Cremoso al Tartufo Hollandaise sauce is creamy and thick.
4. Season to taste with salt, Cayenne pepper and a dash of Worcestershire sauce.
5. Peel the asparagus and boil in water for 12-15 minutes.
6. Add 2 slices of toast to absorb the bitterness of the asparagus.
7. Arrange the asparagus on a plate and top with the sauce.

? **Tip:** Add the asparagus peelings to the water, as they still give off a lot of flavour.