# Asparagus tip gazpacho, with marinated Feta PDO Kissas

## Informations

People : **4**

## Ingredients

- 120 g Feta PDO Kissas
- 200 g green asparagus spears
- 80 g rocket
- 10 cl olive oil
- 100 g sandwich bread, crusts removed
- Table salt, cooking salt, pepper, Espelette pepper

## Preparation steps

Preheat plancha to 220°C.
Wash, peel and sear asparagus.
Set aside in a cool place.
Cook rocket for 3 or 4 minutes in a large pan of boiling, salted water. Drain and refresh in iced water so that it stays nice

and green.
Dice Feta and marinate in olive oil.
Blitz cooked rocket with half the asparagus. Add bread and marinating oil. Add a little cold water if required. Adjust seasoning with salt, pepper and Espelette pepper.
Set aside in a cool place.
Serve chilled with remaining asparagus spears and marinated Feta.

? **Tip:** This dish can be made with other green vegetables, such as green beans, baby broad beans or peas.