

ASPARAGUS

Ingrediënts

2 kg white asparagus

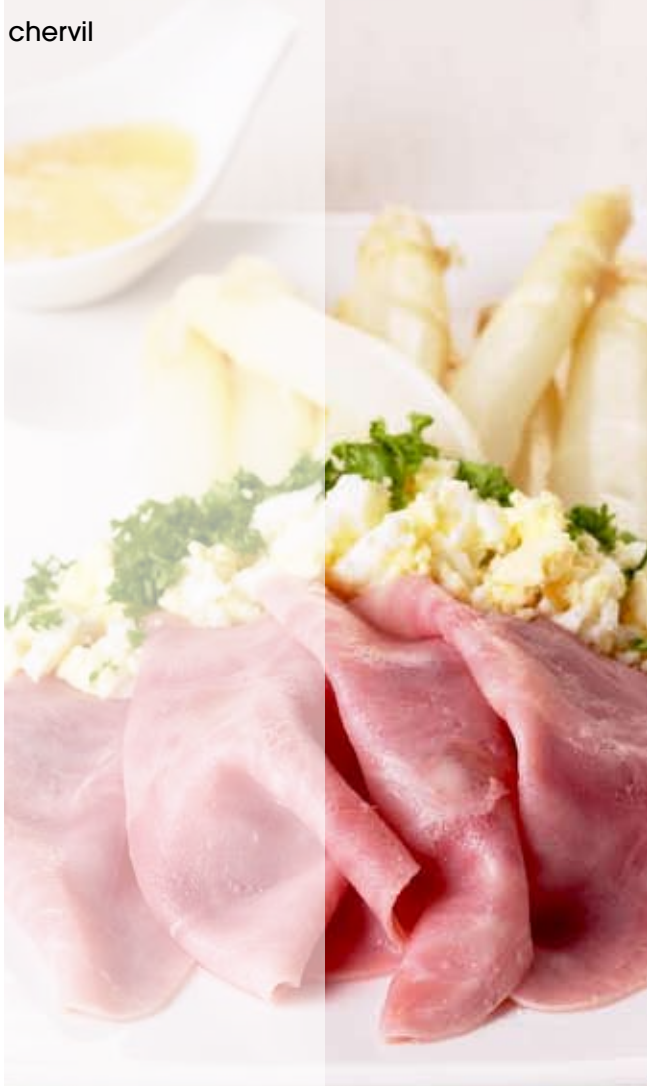
salt

200 g butter

4 hard-boiled eggs

200 g boiled ham

optional: coarsly
chopped parsley or
chervil



Method of preparation

Cut a piece from the end of each asparagus. Remove the skin from top to bottom with a peeler or special asparagus knife, rinse and tie the asparagus in bunches of 10. Stand the asparagus with their tips sticking out in an (asparagus) pot in boiling water with salt and a little milk added and cook approx. 25 minutes till tender but firm. Meanwhile cream the butter with a whisk or in the food processor and slowly add 200 ml lukewarm water. Drain the asparagus, discard the string and place the asparagus on a serving dish, with the tips to one side. Serve with drawn butter, chopped hard-boiled eggs and ham. Sprinkle with parsley or chervil.