



WHITE ASPARAGUS

SERVES 4

INGREDIENTS

2 lbs white asparagus

4 tbsp butter

1 tbsp honey

1/2 tsp sea salt

freshly grated black pepper

INSTRUCTIONS

Preheat the oven at 350°F/180°C.

Grease a deep baking dish with a piece of butter.

Peel the asparagus from right below the tip downwards, making sure to remove all of the outer layer. Cut off 1" of the ends.

Place the asparagus into the deep baking dish and add the butter, salt, honey, sea salt, and pepper. Seal the baking dish tightly with aluminum foil, making sure to leave as little air as possible under the foil.

Bake at 350°F/180°C for 40 to 50 minutes until soft.

Serve immediately with cooked ham, herb crêpes, and hollandaise sauce.

Guten Appetit!