

Lesley Waters

COOKERY
SCHOOL



Asparagus & Quick Hollandaise

SERVES 4

450g (1lb) asparagus
1 tablespoon olive oil
180g (6oz) unsalted butter
1 tablespoon wine vinegar
2 tablespoons lemon juice
3 large organic egg yolks
pinch salt
freshly ground black pepper

1. Snap off the woody ends of the asparagus and toss with the olive oil.
2. Preheat a griddle pan. Add the asparagus to the pan and griddle for 2-3 minutes then transfer to the oven for a further 3-4 minutes or until just cooked.
3. Meanwhile, in a small saucepan gently heat the butter. In a separate saucepan bring the wine vinegar and lemon juice to the boil.
4. In a food processor whizz together the egg yolks with a pinch of salt.
5. With the motor running, gradually add the hot lemon juice and vinegar to the egg yolks. Add the hot butter to the processor in a thin trickle, keeping the motor running all the time until all the butter is added and the sauce thickened. (This sauce can be kept warm in a bowl over a basin of hot water or in a warmed flask)
6. Divide the asparagus spears between four plates, grind over a little black pepper and serve each with a pot of warm hollandaise sauce.

