



Glazed Yorkshire asparagus, wild garlic, cured ham, hollandaise Sauce

Ingredients

1 x bunch Yorkshire asparagus - prepped
50g Parma ham
Wild garlic sea salt
2 tbsp white wine vinegar reduction
4 tbsp water
Pinch of salt
4 x egg yolks
250g butter, clarified

Method

- To clarify the butter;- place the butter in a saucepan and on a medium heat, gently bring it up to melting point or just a little further, you should start to see the fat and milk separate in the pan, once this has happened set aside for a few minutes to allow the butter to settle.
- In a mixing bowl place the 4 egg yolks and the vinegar reduction, water and salt and whisk. Place the bowl over a Bain Marie (pan of simmering water). Continue to whisk the eggs until they begin to increase in size and start to leave a ribbon in the mix. Do not allow the mix to get to hot as the egg will scramble and ruin the sauce.
- Once the egg mix has thickened remove the bowl from the pan and whilst still whisking pour in the clarified butter in a steady stream until it's all gone and your left with a thick silky-smooth hollandaise sauce.
- Serve straight away or leave covered in a warm place for a short amount of time.
- For the asparagus place a pan over a medium/high heat, add a dash of oil, when hot add the asparagus and roll the spears around for a few seconds, then add a splash of water and salt and cover with a lid the water should boil almost immediately cooked for 2-3mins depending on the thickness of the spears. Once cooked remove from the pan.
- To plate up place the asparagus in the center of the plate, season with wild garlic salt, spoon over the hollandaise and finish with a few thin slices of the cured ham.

Dan x