



Hugh Fearnley-Whittingstall's Asparagus



Asparagus spears don't need much doing to them. In this recipe, Hugh Fearnley-Whittingstall shows how a quick flash of vinegar and butter can make a simple, amazing dish.

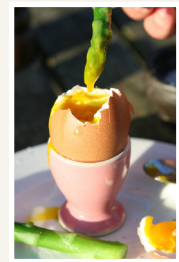
What you need

serves 2

- 2 large eggs, at room temperature
- A dozen slim stems of asparagus, any woody ends trimmed
- A knob of unsalted butter
- A few drops of cider vinegar
- Sea salt and freshly ground black pepper

Directions

- Bring a pan of water to the boil. Carefully lower in the eggs, then simmer them for exactly 4 minutes. Steam the asparagus over the top of the boiling eggs, or cook in a separate pan in boiling water for a couple of minutes. The asparagus should be tender but not soft and floppy.
- Transfer the eggs to egg cups. Cut the top off each egg and take them to the table with the asparagus. Drop a nut of butter, a few drops of cider vinegar and some salt and pepper into the hot yolk (alternatively, just sprinkle some salt and pepper on the plate), stir with a bit of asparagus, dip and eat.



(recipe taken from www.rivercottage.net, photo by Marie Derome)

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