



house
seventeen
private
members
club

RECIPE HOUSE17

by Alexandre Beck

GREEN ASPARAGUS MIMOSA

Ingredients



2-3 bundles of
Green asparagus



4
Eggs



2 spoons of
Fine capers



Salt



Olive oil

optional



Hazelnuts



Fresh herbs



Regional
country ham

Recipe for 4 people

Cut off the **asparagus** stalks, then tie them to prevent them from scattering during cooking and to prevent the tips from breaking.

Cook them in a pot of boiling salted water, for about 8 to 12 minutes depending on the width of the asparagus (Prick the asparagus in the tip with a sharp knife to check the cooking). It has to be tender.

Once cooked, refresh the asparagus in iced water to preserve the colour. Then spread them on absorbent paper or a cloth to dry.

Cook the **eggs** in a pot of boiling water for 9 minutes (Tip: follow the rule of 3 for cooking eggs → 3 min for a soft-boiled egg, 6 min for a medium-boiled egg and 9 min for a hard-boiled egg).

Once cooked, refresh them and release them from their shells. Finely chop the eggs and the **capers** and mix them together (You can also add finely chopped chives).

For the plating: reheat the asparagus, sprinkle with **olive oil** or **hazelnuts**, sprinkle with the egg and caper mixture.

You can also serve the asparagus with a few slices of **regional country ham** on the side and sprinkle with **fresh herbs**.