



# Cooked white asparagus served with Hollandaise sauce



*Categoria*  
Vegetariano



*Tempo de preparação*  
Demorado



*Dificuldade*  
Médio



*Custo*  
Intermediate



*Com quem?*  
Meal for two



*Nº de pessoas*  
4 pessoas

## Ingredientes



1dl of Victor Guedes Extra  
Virgin Olive Oil Reserve

- 400g of white asparagus
- 4 egg yolks
- 1dl + 20ml of apple cider vinegar
- Rock salt, to taste
- Freshly grounded pepper, to taste

## Modo de preparação

1

Peel the bottom part of the stalks of the asparagus with a carrot peeler.

2

Cook the asparagus in water with 1dl of apple cider vinegar and rock salt.

3

After cooked keep the broth.

4

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5

For the sauce:

6

In a round pyrex bowl, put the egg yolks and the rest of the vinegar.

7

Then place the bowl in a hot "bain marie" and with a wire whisk whip the mixture until it becomes a thick paste.

8

Take out of the "bain marie" and allow to cool slightly and then drizzle the olive oil into the mixture whisking all the time. The sauce should have the consistency of a mayonnaise.

*Produtos utilizados*



*Reserve*  
Extra Virgin Olive Oil



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