**BBQ ASPARAGUS – EGGS & CAPER DRESSING**

**3 white asparagus**

**30 to 40 g egg & capers dressing**

**5 g fried capers**

**5 g toasted almond**

**Crab claw or rocket salad**

**WHITE ASPARAGUS**

**2 kg Large white asparagus caliber 22**

**olive oil**

**salt**

* Peeled the asparagus and trim them all the same size (16cm) (keep the trim for asparagus stock)
* Place the asparagus nicely in a vacuum bag without superposing them
* Season with salt and olive oil and vaccum well
* Cook in sous vide at 85 degrees for 15 minutes.
* Cool down in ice water
* BBQ to order

**CAPER & EGG DRESIING**

**15 g Dijon mustard**

**15 g garlic microplanned**

**30 g diced shallot**

**1 lemon zest**

**30 g lemon juice**

**30 g champagne vinegar or sherry vinegar**

**180 g olive oil**

**30 g capers roughly chopped**

**30 g caper juices**

**240 g grated boiled egg**

**15 g flat parsley chopped**

**20 g spring onion chopped**