

GREEN ASPARAGUS WITH MIMOSA EGGS AND HORSERADISH MAYONNAISE BY STÉPHANE ABADIE

Ingredients (For 4 people)

- 1 bunch green asparagus
- 2 fresh eggs
- 1 slice of country bread
- A few chives
- Mayonnaise
- Horseradish
- Salt and pepper
- Olive oil

Preparation:

Peel the bases of the asparagus if necessary. Boil them in salted boiling water and cool them in iced water.

Meanwhile, boil the eggs for 10 minutes. Leave to cool.

Cut the bread into fine strips. Sprinkle them with a dash of olive oil and dry them in the oven preheated to 120°C for a few minutes.

Season the mayonnaise with a little horseradish.

Peel the eggs. Separate the whites from the yolks and press them separately through an egg dicer.

Arrange the asparagus on each plate. Sprinkle with the whites and yolks of the eggs and a few minced chives.

Garnish with dollops of horseradish mayonnaise and bread chips.

