

Asparagus Salad, Quail Egg, Parmesan Tuile

Serves 6

2 bunches green jumbo asparagus
1 cup parmesan reggiano cheese
12 quail eggs
10 gr Piment d'espelette (red chili pepper)
1 Oz lemon oil
wild onion or chive flowers

Peel one bunch of asparagus half way. Remove bottom 1/3 of asparagus. Blanch the peeled asparagus in boiling, salted water for 3 minutes, keeping the spears al dente, put them in a ice bath.

Chop the second bunch of asparagus and sweat them in olive oil. When soft, puree cooked asparagus in a blender, add salt & pepper to taste.

Cook the quail eggs at 150 degree Fahrenheit for 20 minutes . Put them in an ice bath, when cold, peel them carefully.

Mix the parmesan with a pinch of piment d'espelette, and slowly cook the mix in a nonstick pan over low heat, until a little bit colored. Remove the tuile when the parmesan is hard.

Plating: Warm the puree , asparagus, the quail eggs, season everything to taste with lemon oil. Finish up with parmesan tuile and wild onion flowers.