

# STEAMED ASPARAGUS

with herb sauce




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**Preparation :** 10 min - **Resting :** - - **Cooking :** 40 min - **Equipment :** -

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**Ingredients :** 4/6

- 2 bunches green or white asparagus (450g) - HERB SAUCE: - 8 g bunch chervil - 8 g bunch tarragon - 8 g bunch chives - 2 small spring onions - 1 tbsp rice vinegar - 1 tsp mustard - 50 ml rapeseed or olive oil - 1 tbsp maple syrup - ½ tsp pink peppercorns - 2 pinches Himalayan pink or sea salt

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1. Prepare and set the herb sauce aside. Do not rinse the bowl.
2. Peel the asparagus using a vegetable peeler; cut off and discard the woody ends. Place in the steamer basket over the metal bowl and add 500ml water. Run the STEAM programme, 40 minutes, depending on the size of the asparagus.
3. Drain the cooked asparagus before serving. Accompany with the herb sauce.

HERB SAUCE

1. Rinse the herbs, dry with kitchen paper and roughly chop. Wash and cut the spring onions in halves.
2. Place all the ingredients in the metal bowl and run the EXPERT programme 1 minute/speed 13 (without heating) .

**Chef's tip :**

The asparagus could also be served with a mousseline sauce .

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