

TASTE OF SPRING

Toasted Asparagus Rolls

1 bunch asparagus – blanched – recipe below

Thin slices of bread of choice

Roast Garlic Aioli – recipe below

Salt and pepper

Spread roast garlic aioli onto each slice of bread. Place one or two blanched spear of asparagus onto each slice, season with a little salt and pepper and roll up. Place rolls onto a baking paper lined baking tray, brush with olive oil and bake at 180 C until nice and golden. Serve immediately!

Blanching Asparagus

Trim off the woody, tough ends of the asparagus. Place asparagus into a pot of salted boiling water for about 2 minutes depending on thickness until just crisp tender. Plunge into ice water for 1 minute. Drain.

Roast Garlic Aioli

10 cloves garlic, unpeeled

3 egg yolks

1 teaspoon Dijon mustard

1 Tablespoon white wine vinegar

1 teaspoon salt

¼ teaspoon white pepper

1 cup light olive oil

Extra olive oil for drizzling on garlic

Pre heat the oven to 180 C. Using a square aluminium foil place the garlic onto half of the foil, drizzle a small amount of olive oil, fold the foil over and close the sides. Place onto a baking tray. Roast for 15 minutes or until tender. Stand for 10 minutes or until cool enough to handle. Squeeze garlic from the skins. Discard skins. Set aside to cool.

Process egg yolks, roasted garlic, mustard, vinegar, salt and pepper until frothy and combined.

With the motor running, add the oil in a thin, steady stream until mixture is thick and cream.