



Recipe Name: ASPARAGUS WITH CHERVIL-ORANGE SAUCE

Ingredients (for 4 portions):

2 pounds asparagus

1 Tsp. sugar

1/16 cup butter

salt

Sauce:

½ Tsp. grated orange zest (organic oranges)

2 Tbsp. orange juice

6 oz. crème fraiche or mascarpone

3 Tbsp. chopped chervil

1 Tsp. orange liqueur

salt, white pepper

Steps to follow:

Peel asparagus and cook firm to the bite in salted water with a little bit sugar and butter. Cook orange juice with the grated orange zest until reduced to a volume of approximately a Tbsp. of juice. Let cool down. Mix with crème fraiche / mascarpone and season with salt, pepper and orange liqueur. Fold in the chopped chervil.