



Grilled asparagus with candied lemon and burnt butter

By Miele

10 minutes

Preparation Time

45 minutes

Cooking Time

8 serves

Serves

INGREDIENTS

Grilled asparagus

½ tsp salt 1 kg asparagus, trimmed 2 tbsp extra virgin olive oil Salt flakes, to taste

Candied lemon

200 g sugar200 ml water2 lemons, sliced into 3mm disks

Burnt butter

150 g butter70 ml lemon juice

METHOD

Candied lemon

- 1. Heat the sugar, water and lemon disks in a small saucepan and cook on medium
 - heat, induction setting 5 for 40 minutes.
- 2. Allow to cool, drain off syrup and remove any seeds.
- 3. Chop into small dice.

Burnt butter

- 1. Place the butter in a small saucepan, half cover with a lid and cook on high heat,
 - induction setting 7 for 5-8 minutes, or until lightly browned.
- 2. Remove from heat and allow to cool before pouring through a sieve leaving the last few tablespoons of dark milk solids in the pan.
- 3. Now stir into the candied lemon and add the lemon juice.

Grilled asparagus

- 1. Toss the asparagus with the extra virgin olive oil and salt.
- 2. Place on a universal tray and preheat on Fan Grill at 200°C.
- 3. Place asparagus in the oven on shelf position 5 and cook for 8 minutes.

To serve

- 1. Drizzle the asparagus with a little of the burnt butter and candied lemon. Season with salt flakes and gently mix together.
- 2. Place the asparagus on a serving platter, spoon the burnt butter and candied lemon over the top and serve the rest on the side.