

**Miele**

# 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 sugar  
200 ml water  
2 lemons, sliced into 3mm disks

### Burnt butter

150 g butter  
70 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.