

Asparagus Ragout with Morels, Rösti Cups & Grilled Tomato

Serves 4

Approximate preparation time: 30-40 minutes



Quantity	Ingredients	Preparation
Asparagus ragout		
3	shallots	Soak the morels in lukewarm water for at least 2 hours. Cut off the ends of the asparagus, peel the whole shaft of the white asparagus and about 3 cm from bottom of the green asparagus. Blanch in salted water, rinse until al dente and cut into approx. 3 cm long pieces. Drain, rinse and halve the soaked morels. Chop the shallots, sauté with the morels in butter and season. Add the asparagus, deglaze with vermouth and reduce. Add the cream, bring to the boil briefly and season to taste.
30 g	morels	
25 g	chives	
1 dl	cream 30% fat	
400 g	asparagus	
1 tbsp	butter	
3 g	salt	
3 pinches	pepper	
2 tbsp	vermouth	
Rösti cups		
800 g	frozen rösti cups	Bake the rösti cups in a preheated oven at 180 °C for about 20-30 minutes.
Grilled tomato		
550 g	fresh tomatoes	Halve the tomatoes, brush with sunflower oil and season. Place in a preheated oven at 160 °C for about 10 minutes.
4 g	salt	
1 tbsp	sunflower oil	
2 pinches	pepper	

Fun fact:

Seasonal, local asparagus produces up to 17x less greenhouse gas than flown-in asparagus!