

# Asparagi in Salsa

## Asparagus with anchovy sauce

Delicious appetizer for asparagus lovers. The white asparagus is grown almost exclusively in the Veneto region in Brenta. Every year the asparagus attracts many tourists during the asparagus season to visit one of the restaurants in the area to enjoy this delicacy.

### Ingredients (4 servings):

1.5 kg white asparagus  
4 eggs, hard-boiled  
2 anchovy fillets  
1 teaspoon capers  
2 tablespoons lemon juice  
Salt  
Olive oil

### Preparationtime:

max 30 minutes

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Peel the asparagus and tie it up in small bundles. Put the bundles upright in a pot of boiling salted water and cook until the asparagus is done. Take the asparagus out of the water, remove the strings and let it cool.

Remove the egg yolk from the hard-boiled eggs and press it through a sieve. Mix it with the lemon juice and the olive oil until you have a smooth sauce. Dice the anchovies, the capers and the egg whites finely and stir them into the sauce. Season with salt and pepper, pour the sauce over the asparagus and serve it.



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