

Posted on 14 May 2014

by Liz Robb

Easy Asparagus Starter



Ingredients

12 asparagus spears
65g butter
Fresh parmesan cheese

Preparation

1. 1. Prepare the asparagus spears by snapping off the woody ends, as described above.
2. 2. Place into a steamer, sprinkling with a little salt if you wish, for 7-10 minutes, depending on the thickness of the stems. Test to see if they are tender by piercing with the tip of a knife.
3. 3. Melt the butter in a small pan until it is bubbling. Arrange the asparagus on warm plates and spoon on the melted butter.
4. 4. Shave or grate the parmesan cheese, and sprinkle over the asparagus. Serve quickly, whilst the asparagus is still hot, accompanied by fresh crusty bread to mop up the juices.

Cooks Note

The method I prefer to use to cook my asparagus is steaming. I think asparagus is best served very simply to enhance the delicate flavour; this recipe makes a really quick, easy and delicious starter for two people.