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## 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.

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