

Asparagus with Truffle Aioli & Parmasan

Recipe Breakdown

- **Skill level:** Beginner
- **Core ingredient:** Vegetable
- **Egg mode:** Direct
- **Serving quantity:** 4
- **Prep time:** 15 minutes
- **Cook time:** 4 minutes

Egg Setup

1. Direct Set Up - set up your EGG for DIRECT cooking with the cast iron searing grid.
2. Target temperature is 400°F

Ingredients

- 18 oz Asparagus - woody stems removed
- 2 tbsp plus 4 fl oz Olive Oil
- Salt and freshly ground Pepper
- 1 tbsp Water
- 1 Large Egg Yolk
- 1 tsp freshly squeezed Lemon Juice
- 1 tsp Truffle Oil
- 1 oz grated Parmigiano-Reggiano

Tips and Techniques

You can also use White Asparagus for this recipe - just add an additional 4 minutes grilling time. Why not do a mixture of both!

Method

Drizzle the Asparagus with the 2 tablespoons of Olive Oil and season with salt and pepper. Place on the Cast Iron Searing Grid and cook for 4 minutes - turning occasionally. When the Asparagus are tender, transfer to a plate.

Mix the Water, Egg Yolk and lemon juice in a small bowl. Slowly drizzle the 4 fl oz of Olive Oil into the bowl, whisking constantly. Whisk the Truffle Oil into the sauce and season with salt and pepper.

Divide the Asparagus onto plates and drizzle with the Truffle Aioli. Top each serving with cheese and serve.