



ASPARAGUS WITH FRIED EGG AND SMOKED BACON MAYONNAISE

Blanched British asparagus spears are elevated with a rich, egg and crispy bacon mayonnaise for dipping and dunking. Spoon it generously over the warm asparagus for a simple but luxurious spring dish that's perfect as a starter.

Prep time 10 minutes | Cook time 5 minutes | Serves 4

3 Burford Buff eggs
375ml mild olive or sunflower oil
1 tbsp Dijon mustard
6g fine sea salt
30g cider vinegar
Crispy bacon, finely chopped
Asparagus

Fry 3 eggs in olive oil and leave until completely cold, then place them into a jug that will fit the stick blender snugly.

Add the oil, Dijon mustard, sea salt and cider vinegar, and leave to settle for a minute.

Using your hand blender, start blending from the bottom, gently pulling up once the mixture starts to emulsify.

Scrape into a bowl, stir through the chopped bacon and dollop over a generous stack of blanched British asparagus.



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