



NEW SEASON ENGLISH ASPARAGUS WITH HOLLANDAISE SAUCE, BACON POWDER AND PATA NEGRA HAM

APRIL INTO MAY SEES THE ENGLISH ASPARAGUS SEASON IN FULL SWING ALLOWING US TO MAKE FULL USE OF THIS DELICIOUS BOUNTY. INSPIRED BY A RECENT TRIP TO SPAIN WHERE ITS COUNTERPART THE WHITE ASPARAGUS IS HIGHLY REGARDED AND USED IN A VARIETY OF DISHES I HAVE PAIRED THE CRISP GREEN ASPARAGUS WITH THE WHITE AND ADDED SOME OF THE LUXURIOUS PATA NEGRA HAM.

Ingredients

2 bunches new season English asparagus
3 medium sized free range egg yolks
250 g block of unsalted butter melted
1 bay leaf
3 black peppercorns
2 tablespoons of white wine vinegar
4 slices pata negra ham or quality cured ham
Juice of 1 lemon
Salt and pepper
100 g pancetta diced fried and allow to dry for 24 hours
Salad leaves to garnish

Dressing

4 tablespoons water
1 table spoon of sugar
1 table spoon of white wine vinegar
1 stick of lemon grass chopped
1 star anise

Method

Dressing

1. Bring all ingredients to the boil, allow to infuse for 2 minutes then strain and reserve the liquor.

Asparagus

2. Trim the asparagus, blanch in boiling salted water for one and half minutes and then plunge into iced water.

Hollandaise

3. On a low heat melt the butter in a heavy bottomed pan. Meanwhile warm the vinegar, bay leaf and

peppercorns and allow to infuse and then strain

4. In a food processor whisk your egg yolks until light and fluffy add two teaspoons of your warm vinegar liquid and gently pour in your melted butter leaving any milk solids behind in the pan

5. Keep whisking until a smooth mayonnaise like consistency is achieved add salt lemon juice and pepper to taste

6. Turn the dried pancetta into bacon crumb by mixing it on full speed in a food processor

7. Next heat a little olive oil and butter in a frying pan and roll your asparagus tips to warm, remove from heat and spoon over a little of the dressing

8. Roll the asparagus ends in the bacon powder

9. Arrange on a pretty plate with the pata negra ham, salad leaves and a spoon or two of the hollandaise sauce

5. To make the sauce, heat the butter until it begins to foam until it turns nut brown in colour and then quickly add the flaked almonds, capers parsley and a squeeze of lemon juice

Chef's tip

If you apply a little pressure with your thumb and fore finger on the stem of the asparagus it will snap naturally at the point where the tender flesh meets its more woody counterpart so that you are left with the most succulent part for the eating.

Spring guest chef event

We are delighted to release the first date for our brand new culinary initiative, the Guest Chef Event, offering you the chance to dine and enjoy a bespoke menu created by Laurie and one of Britain's finest Chefs.

Introducing our first Guest Chef who will be joining us on Thursday 26th April.

Russell Bateman from Colette's at The Grove

Russell is known for his inventive and stylish ways of creating seasonal dishes - using many ingredients handpicked from the garden.

Five Course Tasting Menu to include a glass of champagne upon arrival £75.

Optional Wine Flight £36

To make sure you do not miss out on this unique collaboration, book now to avoid disappointment on 01494 726611, alternatively email info@artichokerestaurant.co.uk



The Artichoke is open for lunch and dinner from Tuesday to Saturday.

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