

ROLLED SEASON'S ASPARAGUS, MOREL TARTARE, QUAIL EGG AND RAW HAM CHIPS



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
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Ingredients

ROLLED SEASON'S ASPARAGUS, MOREL TARTARE, QUAIL EGG AND RAW HAM CHIPS

Rolled Asparagus

- 3 nos. Asparagus
- 100ml Olive Oil

Morel Tartare

- 3 nos. Asparagus
- 10g Morel
- 50g Shallots



- Brown Juice

Quail Egg

- 10 nos Quail egg

Raw Ham Chips

- 50g Raw ham chips

Methods and Directions

ROLLED SEASON'S ASPARAGUS, MOREL TARTARE, QUAIL EGG AND RAW HAM CHIPS

Rolled Asparagus

- Cut the Asparagus with the mandoline.
- Add some olive oil and salt.
- Put in the fridge and film the asparagus.

Morel Tartare

- Cut the rest of the asparagus in very small brunoise.
- Slice the shallots finely.
- In a pan, sauté the shallots and add the morels.
- Deglaze with morel juice.
- Reduce the mixture and add the veal stock.
- Cut the mushrooms into small brunoise.
- In a bowl, mix the Tartare asparagus and morels

Quail Egg

- Cook the eggs for 1 minute and 30 seconds.

Raw Ham Chips

- Bake the ham chips between two greaseproof paper slices at 180 ° C for 10min .