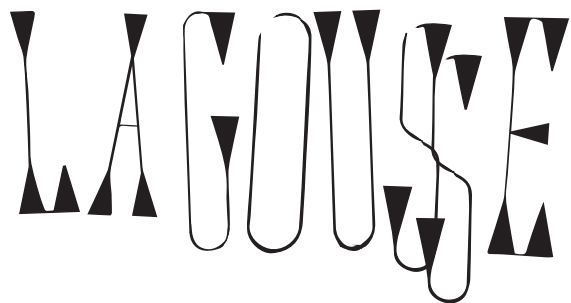


FLEMISH ASPARAGUS





*Une Délicieuse Quotidienne
de Dykitchen*



INGREDIENTES

for two as a starter
or a side dish.

Wut you need:

- four fat white
asparagus
or eighth smaller one
- one egg
- parsley
- salted butter
- one lemon
- salt and peppa

≈30



**FLEMISHHHH
AAAASPARAGUS**

WAGONS

*Una Deliziosa Quotidienne
de Dykitchen*



Peel the asparagus from the base to the head and if necessary, cut the stringy base if necessary.

Place them in a large pan of cold salted water.

From boiling, allow 15 min of cooking.

Meanwhile, in the same pan, cook the egg for 10 min in the boiling water.

30



**FLEMISHHHH
AAAASPARAGUS**

WAGONS

*Una Deleziosa Quotidienne
de Dykitchen*



Once cook, peel the egg and chop it as finely as possible.

Wash and chop some parsley and squeeze the lemon.

In a small saucepan, melt the butter (about two big spoon or more).

Add the lemon juice, the parsley and the chopped hard-boiled egg. Mix well!

Serve the asparagus on a plate topped with the Flemish sauce and some crushed pepper.

**FLEMISHHHH
AAAASPARAGUS**



LA Gousse

*Una Deleziosa Quotidienne
de Dykitcher*



Voulez-vous de l'ail? J'en ai de belles gousses.