

Soft boiled egg and asparagus cooked in MIELE steam oven sauce vierge

Recette pour 4 personnes

Description Soft Boiled egg with the yolk still runny served on asparagus sauteed in butter and fresh olive oil sauce.

L'idée déco You can warm up your eggs by immersing them in hot water for a few minutes before serving.

Ingrédients

For the soft boiled eggs and asparagus

- 4 Unit(s) Egg
- 20 Unit(s) Green asparagus

- Butter
- Salt and pepper
- Olive oil

For the sauce vierge

- 125 Ml Olive oil
- 6 Unit(s) Cherry tomatoes
- 5 Leaf(ves) Basil
- 30 Gr Sundried tomatoes
- 1 Unit(s) Shallot
- 0.50 Bunch(es) Chives

- Butter
- Salt and pepper
- Olive oil

Préparations

Temps de préparation **30 mins**

General preparation

Cut the cherry tomatoes into small dice. Cut into julienne the sundried tomatoes. Peel and chop the shallots. Trim and peel asparagus if needed. Finely chop the chives.

Preparation of the soft boiled eggs

Bring a pot water to a boil. Gently drop the eggs and cook 5 minutes, then remove them and cool them slightly in cold water. Peel the egg shells carefully.

Preparation of the virgin sauce

Place all sauce ingredients in a bowl, mix gently and set aside 15 minutes at room temperature. Season with salt.

Keep some of the chives for garnish.

Preparation of the asparagus

Cook asparagus in MIELE steam oven during 6 minutes. Stop the cooking by plunging into a basin of ice water. Reserve.

To serve

In a plate, place 5 asparagus, put a spoon of virgin sauce and finish with two soft boiled egg. Garnish with some chives and a few turns of pepper mill.

Bon appétit!