

Grilled asparagus and hollandaise sauce, flavours of Québec |

Recipe for 4 servings

Description

The perfect accompaniment to a summer brunch or grill.

Note

You can oven roast the asparagus.

It's possible to replace Sortilège with water.

Ingredients

Grilled asparagus

- 12 Large Green asparagus

Hollandaise sauce

- 1 Unit(s) Egg
- 15 Ml Sortilège whisky
- 100 Gr Clarified butter
- 5 Ml Lemon juice

Preparation

- Preparation time **30 mins**
- Preheat your **barbecue** at **500 F°**

Grilled asparagus

Prepare the asparagus by breaking off the stem side of each asparagus.

Drizzle with olive oil, salt and pepper.

On a hot, pre-heated barbecue, grill the asparagus for roughly 1 minute on each side. Set aside.

Serve hot with the hollandaise sauce on top.

Hollandaise sauce

On a steam bath, beat the egg yolks with the Sortilège Whisky. Mix well until the mixture foams. Remove the mixing bowl from the water bath and stir in the clarified butter, without stopping to whisk. If the sauce cools too much for the incorporation of butter, put it back on the water bath for a few seconds. Season with salt and pepper then add a dash of lemon and serve immediately.

Bon appétit!