

Grilled Asparagus and Leeks Mimosa

Ingredients

- 400g asparagus, trimmed
- 200g baby leeks
- Freshly ground black pepper
- 2 tsp olive oil
- 1 tbsp white wine vinegar
- 1 tsp Dijon mustard
- 2 tbsp chopped tarragon
- 3 tbsp buttermilk
- 1 tsp caster sugar
- 2 eggs, hard boiled and chopped
- 2 tbsp olive oil



Method

1. To make the dressing, whisk together the vinegar and mustard in a bowl. Add the tarragon, buttermilk, sugar and eggs and blend in the oil.
2. In separate pans, blanch the asparagus and leeks in boiling water for 2 minutes, then remove and drain.
3. Place in a shallow dish and season with black pepper. Pour over the olive oil, toss and leave to cool.
4. Heat a ridged grill pan until very hot, add the leeks and asparagus and cook for 4-5 minutes until charred, turning them regularly to ensure an even colouring.
5. Remove to a serving dish, pour over the mimosa dressing and serve warm.

Notes

Nutrition: per serving

| Kcal | Fat | Saturates | Carbs | Sugars | Fibre | Protein | Salt |
|------|-----|-----------|-------|--------|-------|---------|-------|
| 142 | 11g | 2g | | | | | 0.08g |