Asparagus sous vide with walnuts and noisette butter



Consejo del chef

Take it from the oven and the bag, plate them with some noisette butter around them, add salt and pepper, and garnish with some parmesan flakes, or ground parmesan, and chopped walnuts.

Raciones para

- ❏ **125 gr** Unsalted butter
- ❏ **300 gr** Green asparagus
- ❏ Walnuts
- ❏ Salt flakes
- ❏ Pepper
- ❏ Parmesan

1. Dice the butter and heat it in a saucepan over low heat. The butter will go through several states: first, it will melt; then, it will produce some bubbles so you can see how butterfat separates from whey; then, the whey evaporates; and last, it will look brown but not toasted. That’s when you have to remove it from the heat and set it aside to cool in a glass container.
2. Peel the tops off the asparagus, place them in a plastic freezer bag, and spread some of the butter inside.
3. Remove the air from the plastic bag and bake in the steam oven over the rack at 100 °C for 10 minutes.

Chef's Notes

https://cookinglovers.teka.com/en/receta/esparragos-sous-vide/