

Prawns with glazed asparagus and herb-marinade



The white asparagus is peeled and then glazed in a saucepan with water, some good quality olive oil, a little salt and sugar.

The seeds are removed from a tomato and the tomato is then finely diced. Chopped chives and finely chopped shallots are added and the juice from half a lemon is squeezed over the mixture.

Add ½ dl. of good quality olive oil. Sprinkle some coarsely chopped chervil and parsley over this, and add salt and pepper.

The glazed asparagus is now arranged on the plate, together with the prawns (75 grams per person). Decorate with crispy lettuce and finally add the herb sauce over the asparagus and the prawns..