

# EGGS & ASPARAGUS

## *Paired with Regional Chenin Blanc*

### Ingredients

#### *Cured yolks*

4 eggs  
350g salt  
50g sugar

#### *Mayonnaise*

2 eggs  
1 tablespoon of mustard  
2 tablespoons vinegar  
400ml vegetable oil  
Salt and pepper

#### *To serve*

3 eggs  
12 spears of asparagus  
Olive oil  
Salt and pepper

### Method

#### *To make Cured Yolks*

1. Mix salt and sugar together and put a one-centimeter layer into a takeaway container.
2. Separate the whites from the yolks and place yolks on top of salt/sugar mix being careful not to break or touch each other, then completely cover with remaining salt/sugar mix and refrigerate.
3. Two weeks later take yolks out and brush off any remaining salt. You can freeze these for up to six months.

#### *To make Mayonnaise*

1. Whisk in a bowl or put into an electric mixer: the eggs, mustard and vinegar, then slowly incorporate the vegetable oil to emulsify.
2. Season and store in the fridge for up to one week.

#### *To serve*

1. Now you've done all the hard work, on the day you want to serve, bring a saucepan of water to the boil and place in the three eggs and boil for six minutes.
2. Plunge eggs into an ice bath, take out and peel.
3. Now put the asparagus in the saucepan of boiling water for one minute, then take out and toss in olive oil and season.
4. To plate up, spread a few spoons of mayonnaise on a platter, scatter with the asparagus, break over the soft-boiled eggs.
5. Finish with lashings of finely grated cured yolk and a bottle of Regional Chenin Blanc.

*“Eggs can be bought year-round but like vegetables have a season too. It’s spring which coincidentally is when south west asparagus is ready. Any eggs can be used for this recipe so try duck or goose to add cool factor.”*

*– Guy Jeffreys*

