







Beckett's Farm

STARTERS

Asparagus, Poached Egg & Blue Cheese Dressing



Method

-  12 asparagus spears
-  2 poached eggs
-  40g blue cheese
-  1 tbsp white wine
-  2 tbsps rapeseed oil
-  Salt and pepper

1. Trim the asparagus spears and cook in a pan of boiling salted water until tender, approximately 8-10 minutes
2. Place three quarters of the cheese and wine into a blender. Blend to a paste, slowly drizzle rapeseed oil into the paste while the motor is running. (Alternatively if you do not have a blender beat the cheese and wine together in a mixing bowl)
3. To serve, arrange the asparagus on plates and crumble around the remaining cheese. Top with a poached egg and season with a little salt and black pepper. Drizzle over the cheese dressing

Note : inclusion of the small Beckett logo indicates that the ingredient can be purchased in Becketts Farm Shop.

