



Roter Hahn

STARTER

Asparagus salad with egg

Farmers in South Tyrol only harvest white asparagus. It can also be enjoyed cold as this delicious salad proves.



Ingredients

2 PERSONS	30 MIN.
1 Bunch	wild dandelion leaves
1 dspn	butter
3	hard-boiled eggs
250 g	green asparagus
5	small tomatoes
250 g	white asparagus
	white wine vinegar
1 tsp	sugar
	olive oil
1/4	lemon

www.roterhahn.it

Instructions - Asparagus salad with egg

1. Boil plenty of salted water and season with sugar, lemon and butter.
2. Simmer washed green asparagus along with peeled white asparagus for 5 minutes.
3. Lift asparagus out of water, leave to cool slightly and cut into small pieces.
4. Mix washed dandelion leaves with asparagus and add tomatoes, vinegar and oil.
5. Finally, add boiled eggs and serve on plates.

Happy cooking



Franz Schwarz

Farmer from 'Roter Hahn Buschenschank'
OBERLEGAR IN TERLAN