



## *Green asparagus salad with white chocolate pesto*

Asparagus & pesto combined: This fresh, green asparagus salad with sweet strawberries is accompanied by a unique pesto made from white chocolate, pine nuts and basil.

### **Zutaten**

2 Portionen

White chocolate pesto

100 g white chocolate

30 g roasted pine nuts

1 Garlic cloves (peeled)

40 g Parmesan, grated

0.5 Lemons

80 ml Byodo extra virgin olive oil, from Italy

20 ml Byodo rapeseed oil, virgin

25 g Basil, fresh

Byodo sea salt

Pepper

Asparagus salad

300 g Asparagus, green

1 TL Byodo sea salt

1 Pinch Sugar

250 g Strawberries

Sprouts of your choice

2 TL Rapeseed oil, virgin

### **Zubereitung**

### White chocolate pesto:

Chop the white chocolate and optionally melt over a bain-marie. Toast the pine nuts in a pan without oil. Peel the garlic cloves and cut into smaller pieces. In a blender, combine the melted white chocolate, roasted pine nuts, garlic, grated Parmesan and lemon juice.

While blending, slowly add the olive oil and rapeseed oil until the pesto has reached the desired consistency. Add the basil at the end and blend briefly to prevent the pesto from becoming bitter. Season to taste with salt and pepper. If the pesto is too thick, simply add more oil.

### Asparagus salad:

Wash the green asparagus and cut off the woody ends. Cut into bite-sized pieces as desired. Add the salt and sugar to the boiling water. Blanch the asparagus for about 2-3 minutes until it is slightly tender but still crunchy. After removing, rinse with cold water to keep it crisp and preserve its green color.

Wash, clean and slice the strawberries. Place the asparagus and strawberries in a bowl and mix with the white chocolate pesto. Arrange the salad on a plate and garnish with sprouts and rapeseed oil.