

Steamed Asparagus w/ Tarragon Aioli

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour

Step 1: Preparing the Tarragon Aioli

- Roasted Garlic Aioli (Rouxbe Recipe)
- 1 tbsp fresh tarragon

First prepare the Roasted Garlic Aioli.

Once done, roughly chop the tarragon and mix into the aioli. Transfer to the refrigerator while you steam the asparagus.

Step 2: Steaming the Asparagus

- 1 lb fresh asparagus
- pinch sea salt
- 1 tsp extra-virgin olive oil

Set up a steamer. Fill with one inch of water and place over medium-high heat. Refer to the lessons on Steaming for more information, if necessary.

Wash the asparagus and snap off the tough ends. Trim the ends so they are even. Place the asparagus in the steaming basket and sprinkle with a pinch of sea salt.

Once the water comes to a simmer, place the basket over the water and cover. Depending on the thickness of the asparagus, let steam for approximately 3 to 5 minutes or until almost cooked through. The asparagus should still have a tiny bit of crunch to it.

Once done, remove from the steaming basket and shock in an ice bath. Once cool, drain and pat dry. Gently toss with a small drizzle of olive oil.

Step 3: Assembling the Dish

Place the steamed asparagus onto a plate and set the aioli beside it. To enjoy, guests can simply dip the asparagus into the aioli.