



ASPARAGUS-BRUSCHETTA



4 Pieces

INGREDIENTS

2 tbsp **hazelnuts**
300 gr green asparagus
30 gr **butter**
salt, freshly ground black pepper
2 pinches sugar
chili flakes
75 gr Gruyère **cheese**
8 slices rustic brown **bread**
2 tbsp high quality olive oil
1 tbsp finely chopped basil leaves
1 tsp finely chopped chives

ALLERGENES HIGHLIGHTED IN

PREPARATION

Sauté hazelnuts without oil in a non-stick saucepan, allow to cool on a plate. Chop coarsely..

Peel lower third of the asparagus spears and cut off the woody ends. Cut the spears into thin slices and sauté with butter (medium heat) until glassy. Season with salt, pepper, sugar and chili flakes. Allow to cool, grate cheese and mix well the asparagus.

Toast bread lightly, sprinkle with olive oil and spread with your asparagus-cheese mixture. Garnish with chopped hazelnuts and bake for around four minutes at 180°CircoTherm hot-air system, shelf position 3, until the cheese melts.

Garnish with basil and chives and serve immediately.

