



Steamed Asparagus with Walnut Butter

Ingredients

3 Bunches fresh Asparagus

100g unsalted butter

2 teaspoons of Simon Johnson Walnut oil

2 gloves of crushed garlic

50g of Wellwood Wallace Australian Walnuts

Method

Cook Asparagus in boiling water till tender.
Place butter and walnut oil in a saucepan over low heat. Add garlic and cook until golden.
Add the walnuts and cook for a few minutes.
Season with Maldon Sea Salt and Pepper.
Pour butter and walnut sauce over the asparagus, and top with fresh Reggiano.

Serve with a chilled glass of Le Grand Coq Sauvignon Blanc.