

# Spring Recipe's from the Merrion Kitchen.



We are often asked by customers how we make some of our dishes, we thought it would be fun to share some of our secrets on the new web site, I will change these from time to time so I hope you will return to this page frequently and find it useful.

As we welcome the Spring and early summer, it's great to see local produce becoming available. Try this simple light snack using superb British Asparagus.

You will need one bunch of British Asparagus between two people.

Salted Butter (Welsh of course)

Black Pepper.

Fresh Rocket Leaves.

Good Olive Oil and Balsamic Vinegar

Parmesan Cheese or Granna Padana Cheese.

## **Method.**

Cut the bottom inch of woody stem off all the Asparagus stems.

In a shallow frying pan place a teaspoon of vegetable oil and a slice of butter say 1oz or 30g.

The oil will help to stop the butter from burning, put the pan on a low to medium heat and place the Asparagus in the pan, gently sauté the Asparagus turning frequently and do not let the butter burn turn the temperature down if needed. Test the stems of the Asparagus with the tip of a small sharp knife and when they are tender remove from the heat.

In a large bowl place your Rocket Leaves, one table spoon of Olive, half a table spoon of Balsamic Vinegar and gently toss the leaves in the dressing, place some Rocket leaves on each serving plate.

Then go back to the Asparagus and grind some black pepper onto the Asparagus and toss in the butter, place generous amounts of the warm Asparagus next to the Rocket leaves and using a fine grater, grate as much or little cheese on top of the Asparagus as you like.

With a nice glass of white wine, this is a fantastic lunch or starter to grace any table.

I hope you enjoy making this dish and we look forward to cooking for you at the Merrion Hotel.