



## PAN-FRIED ASPARAGUS AND PARMA HAM WITH HOLLANDAISE

— *with Spier Signature Chenin Blanc* —

These Parma ham-wrapped asparagus spears make an elegant starter but can also add magic to a larger festive spread as a side dish – especially when served with a crisp glass of Signature Chenin Blanc.

Do not overcook the asparagus, otherwise, they'll become limp and lose colour. Once you've successfully made luxurious hollandaise (it's not as difficult as you might think), you'll be able to move on to classic eggs benedict for breakfast – your weekend mornings will never be the same!

<sup>EST. 1692</sup>  
*Spier* || SIGNATURE  
COLLECTION



Drink Responsibly. Not For Persons Under The Age Of 18.

## INGREDIENTS

SERVES  
4

*For the hollandaise sauce:*

- 3 extra-large egg yolks
- 30ml (2 tablespoons) lemon juice (or apple cider vinegar)
- pinch of salt
- 150g butter, cubed

*For the asparagus:*

- About 16-24 asparagus spears (not too thin)
- 16-24 slices Parma ham, very thinly sliced (roughly 120-150 g)
- 15-30ml (1-2 tablespoons) olive oil
- 1/4 cup (60 ml) almond flakes, toasted in a dry pan
- A handful of micro herbs, for serving (optional)

## METHOD

Make the hollandaise first, because then it will be ready when the asparagus is fried: place a small pot filled with 5cm water on the stove and heat to a slow simmer. In a slightly wider heat-proof bowl (glass or stainless steel), add the yolks, lemon juice and salt. Place the bowl over the simmering water, taking care that the bottom of the mixing bowl doesn't touch the simmering water. Start whisking the egg mixture immediately, whisking steadily as the mixture heats up.

When the mixture starts to thicken (after about 3 to 5 minutes), add a few blocks of butter and keep on whisking as it melts into the mixture. Keep on adding more butter until all the butter is melted and incorporated, and you are left with a thickened custard-like sauce. If, at any stage, your mixture becomes too thick or looks like it wants to split, remove it from the heat and add more cold butter to bring the temperature down, then continue as above. Remove from the heat when ready and set aside until ready to use.

Tip: Add a tablespoon of boiling water to the mixture to bring it back to pouring consistency just before serving, if necessary.

*Spier Signature wines can be tasted and purchased at the farm in Stellenbosch and are widely available at retail outlets, supermarkets and online at [shop.spier.co.za](http://shop.spier.co.za)*

   @spierwinefarm | #spierrecipes | [www.spier.co.za](http://www.spier.co.za)

*Scan QR code to find more recipe pairings on our website.*



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.

1692  
*Spier*