



WHITE ASPARAGUS MOUSSE, WILTED NEW SEASON ASPARAGUS, FLORAL PETALS (10 PORTIONS)

Recipe Collection by **Richard Wilson**

Qty	Unit	Ingredients:
1	kg	Peeled white asparagus
1	Bunch	Asparagus
10	Spear	Green Asparagus
1	each	Garlic Clove
4	each	Finely chopped Shallots
		Pinch of salt
500	mls	Vegetable Stock
300	mls	Cream
		Olive Oil
300	ml	Whipped Cream
3	each	Gelatin Leaves
10	ml	Truffle oil

Method

Finely chop the asparagus after peeling. In a sauce pan sweat the asparagus, garlic and shallot gently in the oil until the shallots become translucent. Add the stock and simmer without a lid allowing the liquid to evaporate. When almost all of the liquid is gone add the cream and reduce to a thick sauce consistency.

Now the asparagus should be very soft. Pour all of this into a blender and run until it has become very smooth and soup like. Pass this liquid through a very fine sieve so as to remove any stringy fibers. Add the truffle oil and check the seasoning.

Allow this to cool while soaking the gelatin in cold water, once soft add the gelatin to the asparagus puree. When the gelatin begins to set, about 20 minutes in the fridge, fold in the whipped cream and store in the fridge until serving.

To prepare the wild asparagus toss in a little olive oil with salt in very hot char grill or frying pan for 30 seconds adding a little lemon juice at the end. For the green asparagus simply peel and blanch in salted boiling water for 2 minutes and place quickly in ice water.

To present the dish, dress the leaves with a little lemon juice and olive oil, and simply scatter randomly throughout the plate. Do the same to the char grilled wild asparagus followed by the green asparagus which always needs a little extra lemon juice! Now spoon the mousse around the plate, remember uneven numbers always looks more appealing, I have no idea why! Finish by picking some flower petals and scatter on top.

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