

### **Asparagus with Quick Hollandaise Sauce**

1 ½ lb / 625g asparagus  
Salt and pepper

1 tbsp lemon juice  
1 tbsp white wine vinegar  
4 egg yolks  
5oz / 150g unsalted butter – melted

Trim ends of asparagus. Place in a pan of salted boiling water. Simmer for 5-8 minutes until tender but still firm.

Put lemon juice and vinegar into a food processor / blender. Add yolks and blend briefly.

With the machine running, slowly pour in the melted butter. Season to taste.

Serve immediately. Ladle Hollandaise sauce over drained asparagus.

Squeeze a little lemon juice over if desired.

Serves 4.

### **Asparagus Risotto**

½ oz / 15g butter  
2 cloves garlic – crushed  
1 onion – finely chopped  
8oz / 250g risotto rice  
1 litre vegetable stock  
6 fl oz / 175ml single cream  
12oz / 375g asparagus – chopped  
3oz / 90g Parmesan – grated

Melt butter in a large pan. Add garlic and onion. Cook until soft – about 3-5 minutes. Add in rice. Add a little stock. Stir – continue until all stock is used. Add chopped asparagus. Simmer for 20 minutes.

Add cream and Parmesan then season with freshly ground black pepper.

4 tbsp toasted pine nuts can be added with the cream and Parmesan if required.

### **Rhubarb Crumble**

Pre-heat oven: 180°C, 375°F, Gas 4

10–12 sticks of rhubarb  
8 tbsp caster sugar  
1 tsp ground ginger

100g butter  
100g Demerara sugar  
200g plain flour

Discard any rhubarb leaves. Wash sticks and slice. Put into saucepan and simmer with caster sugar and a little water for about 10 minutes.

Mix in the ginger and transfer to a deep ovenproof dish.

**Topping.**  
Put flour and sugar into a large bowl. Rub in the butter until mixture resembles breadcrumbs.

Sprinkle onto the rhubarb and bake in the oven for 30-40 minutes until golden brown.

Serve with double cream or ice cream.

Serves 4.