RECIPE

TITLE: Grilled Asparagus and Stracciatella

FROM: Adapted from Chef Alej, Harris Farm Markets

INGREDIENTS	
2-3 bunches asparagus, woody ends snapped off	60 g walnuts, toasted and roughly chopped
1 tbsp extra virgin olive oil (EVOO)	1 lemon, zest and a more to top
Flaky salt, black pepper	
250 g stracciatella, out of the fridge 30 min ahead	Dress with Chimichurri, at the table or allow people to dress their own.

DIRECTIONS

1. Place a cast-iron pan into the lit Gozney for at least 10 minutes, until very hot.
2. Toss asparagus in EVOO oil and a good pinch of salt.
3. Place asparagus onto the pan in a single layer, then roast in the Gozney for 3-4 minutes, shaking once, until charred in spots but still bright green, and with some bite.

(You could also roast, blanch or steam the asparagus)

4. Spoon the stracciatella on a platter and lay the asparagus on top.
5. Scatter the walnuts, zest the lemon over, add a squeeze of juice, flaky salt and pepper.

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6. Serve immediately with Chimichurri on the side for people to dress it themselves.

NOTES

Serves 4 as a starter

If preparing this dish to a person who is coeliac, check that the walnuts are safe for them to consume. If it is not, just serve with Chimichurri and no walnut on top.

With love, Angela

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