



**Hawke's Bay  
Asparagus  
with  
Sauce Gribiche**



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# Hawke's Bay Asparagus with Sauce Gribiche

BY JAMES BECK

Super fresh and juicy Hawkes Bay asparagus are the star of this easy but delicious dish. I take a classic sauce gribiche and ramp it up a bit.

## INGREDIENTS

- 600g fresh Hawke's Bay asparagus (peeled, optional)
- 200g mayonnaise
- 4 eggs, boiled for 6 minutes and refreshed in cold water
- 4 cornichons, chopped into small blocks
- 2 radishes, chopped into small blocks
- 30g semi dried tomatoes, chopped into small blocks
- 25g capers, roughly chopped
- 1 shallot, finely chopped
- Zest of  $\frac{1}{2}$  a preserved lemon, finely chopped
- 1 small bunch of parsley, finely chopped

## METHOD

1. Peel the boiled eggs, place in a small bowl, and crush with a fork.
2. To finish the sauce gribiche add all of the chopped ingredients to the crushed eggs and mix into the mayonnaise.
3. Blanch the asparagus in boiling salted water until 'al dente'.
4. Place the asparagus on serving plates, spoon heaps of the sauce over and serve.