



Grilled asparagus with candied lemon and burnt butter

By Miele

10 minutes

Preparation Time

45 minutes

Cooking Time

8 serves

Serves

INGREDIENTS

Grilled asparagus

½ tsp salt
1 kg asparagus, trimmed
2 tbsp extra virgin olive oil
Salt flakes, to taste

Candied lemon

200 g sugar
200 ml water
2 lemons, sliced into 3mm disks

Burnt butter

150 g butter
70 ml lemon juice

METHOD

Candied lemon

1. Heat the sugar, water and lemon disks in a small saucepan and cook on medium heat, [induction](#) setting 5 for 40 minutes.
2. Allow to cool, drain off syrup and remove any seeds.
3. Chop into small dice.

Burnt butter

1. Place the butter in a small saucepan, half cover with a lid and cook on high heat, [induction](#) setting 7 for 5-8 minutes, or until lightly browned.
2. Remove from heat and allow to cool before pouring through a sieve leaving the last few tablespoons of dark milk solids in the pan.
3. Now stir into the candied lemon and add the lemon juice.

Grilled asparagus

1. Toss the asparagus with the extra virgin olive oil and salt.
2. Place on a universal tray and preheat on Fan Grill at 200°C.
3. Place asparagus in the [oven](#) on shelf position 5 and cook for 8 minutes.

Hints and tips

1. Drizzle the asparagus with a little of the burnt butter and candied lemon. Season with salt flakes and gently mix together.
2. Place the asparagus on a serving platter, spoon the burnt butter and candied lemon over the top and serve the rest on the side.