



Karma
SALFORD HALL
THE VALE OF EVESHAM, UK

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ASPARAGUS : ENHANCING A CLASSIC

Following up on our interview with Karma Salford Hall Head Chef James Woodhams, we thought we'd ask the maestro to share one of his favourite recipes – one that's guaranteed to lift any January blues you might be feeling. Says James, "This is one of my favourite dishes during the British Asparagus season; it is my take on a classic recipe and showcases local ingredients at their best! Herewith a magnificent medley of asparagus, farm eggs, cured ham and Hollandaise:

New Inn Lane Asparagus, Crispy Hen's Egg, Cured Ham & Hollandaise

Ingredients

Asparagus

1 proper round of asparagus
Hollandaise Sauce
2 free range egg yolks
25ml white wine vinegar
200g butter (melted)

Seasoning

'Ham And Eggs'
100ml white wine vinegar
4 free range "laid that day" hen's eggs
Panko breadcrumbs
8 slices Parma style cured ham

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Method

For The Perfectly Poached Crispy Hen's Egg

Place a large saucepan onto the heat and three-quarters fill with water. Bring to a gentle boil and add the white wine vinegar. Forget about stirring the boiling water around. For perfect poached eggs every time get the freshest eggs you can. Crack the hen's eggs one at a time into the water and cook for around three to four minutes. Make sure the yolks are still soft, then refresh in cold water. Drain on kitchen towel and coat in breadcrumbs. Deep fry the eggs at 180°C until they're golden brown.

For The Dried Ham Crisp

Lay half the dried ham onto a sheet of parchment paper on a baking tray. Place in oven for 30 minutes on medium and then let cool. Keep half the cured ham for plating.

For The Asparagus

Snap off the base of each stem and trim so that all the stems are the same size. Using a peeler, peel from the base all the way down and round. Drop the asparagus into a separate pan of boiling salted water for a couple of minutes until tender.

For The Hollandaise Sauce

Place the egg yolks into a metal bowl along with the vinegar and place over a pan of simmering water. Whisk the eggs until they have formed a sabayon. Then, slowly add the butter, whisking all the time. Remove from the heat and check the seasoning. Reserve somewhere warm until required.

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