

Roasted Asparagus “Esquites” paired with Davis Estates Chardonnay

INGREDIENTS:

Roasted Asparagus

½ pound fresh asparagus, woody ends trimmed
¼ teaspoon salt
¼ teaspoon pepper

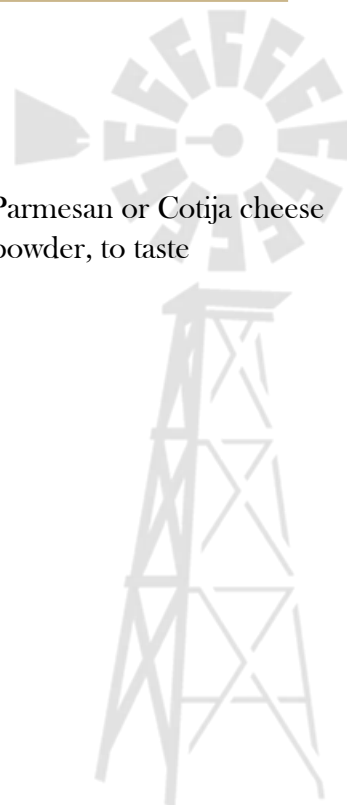
Lime Aioli

2 egg yolks
1 teaspoon Dijon mustard
Zest of 1 lime
Juice of 2 limes (2-3 tablespoons)
¼ teaspoon salt
¼ tsp Espelette pepper
(or use a pinch of cayenne or smoked paprika)
1 ½ cups vegetable oil

SERVES: 4

Garnish

¼ cup grated Parmesan or Cotija cheese
Tajín or chili powder, to taste
lime wedges



METHOD:

Roasted Asparagus

- Preheat Oven to 425°F
- Toss asparagus with olive oil, salt and pepper
- Spread in a single layer on a baking sheet
- Roast for 8-10 minutes, until tender and slightly caramelized

Lime Aioli

- In a blender or food processor blend egg yolks, Dijon mustard, lime zest, lime juice, salt and Espelette pepper.
- Blend for 10-15 seconds.
- With the blends or food processor running, slowly drizzle in the vegetable oil until a thick and creamy consistency.
- Taste and adjust seasoning as needed.

To Finish

Smear lime aioli on the base of a platter or plate. Arrange the roasted asparagus on over the smear. Generously sprinkle Parmesan or Cotija cheese and Tajín or chili powder and serve with lime wedges.