



Asparagus Mimosa

Ingredients

- 1 pound asparagus - peeled and snapped
- 1 teaspoon [Fustini's Robust SELECT olive oil](#)
- 2 hard-cooked eggs
- 3 tablespoons mixed herbs - parsley, thyme, rosemary
- 2 tablespoons [Fustini's 12 Year White balsamic](#)
- 1 teaspoon [Wholegrain Mustard](#)
- 2 Tablespoons [Fustini's Delicate SELECT olive oil](#)
- Salt and pepper

Directions

Step 1.

Preheat oven to 350 degrees. Place asparagus on a sheet tray and drizzle Fustini's Robust olive oil over top. Season with salt and pepper and bake in hot oven 3-4 minutes. Remove from the oven and let cool. Chop egg and press through a fine-mesh sieve. Mix with the herbs and set aside.

Place Fustini's 12 Year White Balsamic, mustard and Fustini's Mild Varietal olive oil in a jar with a tight-fitting lid. Season with salt and pepper and shake to emulsify.

Dip the lower portion of the asparagus into the vinaigrette and then roll in the egg. Serve with more of the vinaigrette on the side.