



FUSTINI'S[®]

Asparagus with Sautéed Mushrooms and Truffle Chive Fondue

Ingredients

- 1 pound asparagus
- [Fustini's Robust SELECT olive oil](#)
- Salt and pepper

Truffle Chive Fondue

- 2 tablespoons [Fustini's Robust SELECT olive oil](#)
- 2 tablespoons butter
- 2 cups assorted mushrooms - sliced
- 2 cloves garlic - minced
- 2 tablespoons [Fustini's Vinoso Red Wine Vinegar](#)
- 2 tablespoons sour cream
- 2 tablespoons heavy cream
- 2 tablespoons chicken stock
- 4 drops of [Fustini's Truffle Oil](#)
- Pinch [Fustini's Truffle Salt](#)
- 3 tablespoons minced chives
- Splash [Fustini's Sicilian Lemon Balsamic vinegar](#)
- Salt and pepper

Directions

Step 1.

Preheat the oven to 350 degrees. Peel and peel asparagus and place onto a baking sheet in a single layer. Drizzle liberally with Fustini's Robust EVOO, season with salt and pepper and roast in a hot oven for 3 to 6 minutes. Remove from the oven and place onto the service plate. Spoon some of the Mushroom and Truffle Chive Fondue over top and serve.

Step 2. Truffle Chive Fondue

Heat oil and butter in a large skillet. Once hot, add mushrooms and cook over high heat, stirring often, until soft and slightly brown- 5 minutes. Add garlic and cook for another minute. Add wine to deglaze and cook, stirring until wine is gone. Add sour cream, heavy cream, chicken stock, Fustini's Truffle Oil, Fustini's Truffle Salt, chives, Fustini's Sicilian Lemon Balsamic Vinegar, salt and pepper and bring to a simmer. Turn heat to low and simmer until slightly thickened - 7 minutes. Serve immediately.