

The logo for FUSTINI'S is presented in a dark brown rectangular box with a thin, lighter brown border. The word "FUSTINI'S" is written in a bold, yellow, serif font with a slight shadow effect, and a registered trademark symbol (®) is located at the top right of the letter 'S'.

**FUSTINI'S**

**Pan Roasted Asparagus with  
Morel Cream Sauce**

# Ingredients

- 1 teaspoon grapeseed oil
- 1 pound asparagus peeled and ends snapped
- Salt and pepper
- Morel Cream
- Crispy Shallots
- [Fustini's Robust SELECT olive oil](#)

## Morel Cream

- .35 ounce dried morel mushrooms
- 1/4 cup white wine
- 1 teaspoon [Fustini's Black Truffle balsamic](#)
- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- 1 shallot, minced
- 1 cup heavy cream
- salt and pepper
- 3-4 drops [Fustini's White Truffle olive oil](#)

## Crispy Shallots

- 3-4 shallots, sliced thin
- 2 tablespoons flour
- 1/4 cup grapeseed oil
- salt

# Directions

## Step 1.

Preheat oven to 450 degrees. Place a large roasting pan in the oven to preheat. Toss the asparagus with avocado or grapeseed oil and season with salt and pepper. Carefully remove the hot pan from the oven and place asparagus in a single layer on the bottom. Roast in hot oven 3-5 minutes or until hot and slightly browned. Remove from oven and serve with Morel Cream, Crispy Shallots and a drizzle of Fustini's Robust Single Varietal olive oil

## Step 2. Morel Cream

Place morels in bowl. Bring wine and vinegar to simmer over low heat and pour over mushrooms. Let mushrooms rehydrate for 30 minutes. Remove mushrooms from liquid and chop, reserving liquid.

Heat Fustini's Robust Single Varietal olive oil in a small saucepan over low heat. Add shallot and cook for 30 seconds. Add reserved mushroom liquid and bring to simmer. Reduce liquid by half and add cream and chopped mushrooms, Bring to simmer and cook, stirring occasionally, until sauce is thickened. Season with salt and pepper and a few drops of Fustini's White Truffle olive oil and serve.

## Step 3. Crispy Shallots

Place shallots and flour in a large bowl and stir to coat. Pour avocado or grapeseed oil into small saucepan and place over moderate heat. Shake off all excess flour by placing shallots into a fine-mesh sieve and agitate. Fry shallots, in batches, if necessary, until golden brown. Remove with a slotted spoon to paper towels to drain and season with salt. Use immediately.