

★ Asparagus with Goat's Cheese & Balsamic Vinegar ★

Courtesy of Jeff Orr

Chef, Cocoliquot Restaurant, Madison, Wisconsin

4 servings

Ingredients:

2 pounds green asparagus, peeled within 1/2 inch of the tip

7 ounces fresh goat cheese, at room temp

2 tablespoons milk

2 tablespoons olive oil

1 tablespoon mint, cut into fine threads

1 tablespoon tarragon, chopped fine

Zest of 1 lemon

Balsamic vinegar to drizzle

Salt

Pepper

In a large pot, bring water to a rapid boil. Add salt until the water tastes as salty as sea water. Plunge the asparagus into the boiling water. Cook approximately 2-3 minutes, depending on the thickness of the asparagus. Immediately drain the asparagus and plunge into an ice bath to cool. Once cool, drain on a clean towel.

Mix the goat cheese, milk, zest, half of the olive oil and herbs. Season the mixture with salt and pepper to taste.

Toss the asparagus with the remaining olive oil and season with salt and pepper.

Place the asparagus on a plate and spoon a dollop of the goat cheese mixture over the center. Drizzle with balsamic vinegar and sprinkle with the remaining herbs.

