



# Smoked Salmon wrapped Asparagus with Bearnaise Sauce

Yields 4 portions



## INGREDIENTS

### Bearnaise Sauce

- 2 Tbsp shallot finely chopped
- 1 tsp black peppercorns
- 1 bay leaf
- ½ cup tarragon fresh rough chop
- Pinch dried chili flakes
- 1 cup white wine
- 3 large egg yolks
- 1 cup clarified butter
- 2 Tbsp tarragon fresh chopped

### Recipe Ingredients

- 12 spears asparagus lower stems removed and bottom 2 inch peeled
- 4 slices smoked salmon
- 1 cup spring greens
- 1 large navel orange

## INSTRUCTIONS

### Bearnaise sauce

1. Combine shallot, peppercorns, bay leaf, tarragon, chili flakes, and wine in a sauce pot. Bring to simmer and low heat to a slow simmer. Reduce to 2 Tbsp of liquid. Strain into mixing bowl with egg yolks.
2. Whisk yolks with the reduction. Place bowl over barely simmering water. Continue whisking until yolks thickened and ribbons form from the whisk. Be careful not to overcook the eggs. You can remove the bowl from heat occasionally. This should take 3-5 minutes.
3. Hold warm while completing recipe.

### Asparagus

1. Sauté asparagus with extra virgin olive oil over medium high heat until al dente.
2. Peel and segment orange.

### Plating

1. Wrap 3 asparagus with each slice of smoked salmon
2. Place greens on each of 4 plates. Top with asparagus wrap.
3. Nappe with Bearnaise sauce.
4. Place 3 orange segments around the plate. Add a tarragon leaf on top of each orange segment.

*Bon Appetit!*

For more inspiring Living Loving Local meal ideas from Verve Senior Living, [click here](#).