

Spargel Freiburg

2 lb fresh asparagus

3 oz butter

1/3 cup grated Parmesan cheese

1 egg, hard boiled

1) Cut off the ends of the asparagus and, if necessary, peel the tough skin

2) The asparagus may be boiled in salted water for 7-8 minutes or steamed.

3) Heat the butter until it turns light brown. Remove from the flame and add the cheese. Spoon this mixture over the asparagus.

4) Finely chop the hard-boiled egg and sprinkle it on top of the butter and cheese sauce. Serve immediately