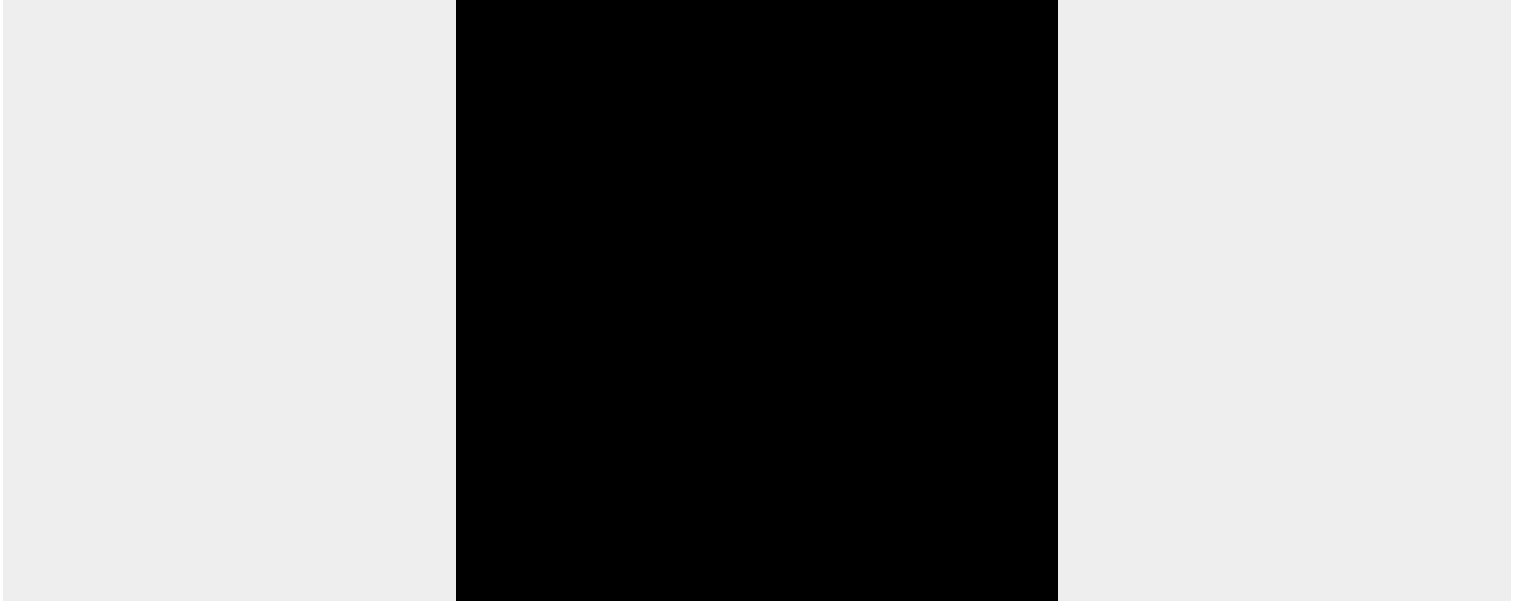


**CHARRED ENGLISH ASPARAGUS, 65°C CODDLED DUCK EGG, PARSLEY ORANGE CRUMBS, MUSHROOM
AND LEMON THYME DRESSING (V)**



Cooking Guide:

1. Using a small pan bring some water to a gentle simmer, place the duck egg in the water for 3 minutes.
2. In a non-stick frying pan bring some olive oil to a high heat, at the first hint of smoke, turn off the heat, add the asparagus and season well. Don't shake the pan leave the asparagus to brown on one side.
3. Remove the shell from the egg on to a kitchen cloth and season with rock salt and freshly cracked black pepper.
4. To plate, spoon a generous pile of the orange breadcrumbs in the middle, then place the egg on top with the charred asparagus next to it. Finish with the dressing and the red mustard streak leaves.

Preparation time : 15