



## Steamed Asparagus with Pecorino

When I'm barbecuing I'll sometimes grill asparagus spears on the spot, but when I'm entertaining and want to get as much done ahead of time as possible, I find it easier to steam them. I like really thin spears for this dish, but they aren't always available so be flexible and use what you can get. If I'm serving this as a single dish I shave some pecorino or parmesan over the asparagus before the final drizzle of oil (a sprinkling of toasted breadcrumbs is good too). As these cheeses are quite salty I don't add any extra salt; but if the asparagus is part of a mixed antipasto, I skip the cheese and add a little sprinkle of salt flakes.

**Serves 4 or more as part of an antipasti misti**



### INGREDIENTS

- 1 bunch green asparagus spears
- Extra virgin olive oil, for drizzling
- A little Pecorino cheese or salt flakes, to taste

### METHOD

1. Trim the very ends off the asparagus spears.
2. Lay the spears in a steamer basket over simmering water, cover and cook for about 5 minutes, just until tender.
3. Refresh in iced water.
4. Drain well, pat dry and roll in oil.
5. Cover and refrigerate until needed.
6. Arrange on a platter and shave pecorino over the top or sprinkle lightly with salt.
7. Drizzle with a little more oil and serve.