



Serves 4



Aperitif



30 min



20 min

Ingredients

- 30ml cream (35%)
- 250g green asparagus
- 50g Gruyère AOP, grated
- 2 tsp agar-agar or 4 sheets of gelatine
- salt and pepper



Preparation

Peel the asparagus and cook in salted water.

Once cool, puree the asparagus in a food processor.

Gently heat the milk and add the Gruyère AOP, stirring until the cheese melts.

Add the agar-agar and then mix in the asparagus puree along with the cream.

Pour the mixture into small glasses. Put in the fridge to rest for 12 hours.

Serve the panna cotta on a plate with a salad and shaved Gruyère AOP.