



CAVIAR PERLE NOIRE  
GREEN LOCAL ASPARAGUS  
CROS NOIR SMOKED TROUT

(6 servings)



BY HEAD CHEF PASCAL LOMBARD



6  
servings

## INGREDIENTS

12 green asparagus  
50 g of Caviar Perle Noire  
1 lime  
50 cl of hazelnut oil  
120 g of Cros du noir smoked trout  
Salt, pepper

## PROGRESSION

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1. Boil asparagus as English-style, crunchy.
2. Cut them digging slightly to deposit the caviar.
3. Season with lime.

## DRESSING

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Dress in a plate laying the smoked trout on the side.

## LITTLE EXTRA!

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A fine Sauvignon Blanc will match perfectly well with this dish.

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