

Wine & Asparagus

A treat for the senses



Wines of
Germany

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A TREAT FOR THE SENSES

The smell of fresh asparagus served on the plate and paired with a light wine from the region for the first time in a year tells us that spring has finally arrived. The fragrances of asparagus and aromatic wine blend into a feast for our senses.



Ideally, both the asparagus and wine are from the same region, such as Rheinhessen, Baden, Pfalz and Sachsen.

Imagine a Weissburgunder that complements the nuttiness of the asparagus; a subtle MüllerThurgau or Rivaner that enhances the flavour of the vegetables, or a delicate Silvaner from Rheinhessen or Franconia - a classic pairing of asparagus. The aromas of the wine bring out the fresh flavours of the asparagus and also complement them on the palate.



If cooked with herbs such as tarragon or parsley, Grauburgunder will be ideal to balance the flavours of asparagus and herbs. Riesling, especially the off-dry style from say Rheingau, is also a perfect companion of asparagus. The zesty acidity of Riesling also helps lighten oily fish including pan-fried salmon, char or trout when served with asparagus.

For refined dishes that focus on the asparagus itself, such as lightly poached asparagus with sauce, a delicate Silvaner or Weissburgunder, as well as Baden Gutedel (Chasselas) are great pairings.



Baked asparagus with wild garlic pesto

INGREDIENTS TO SERVE 4 PEOPLE

1 kg of white asparagus, 1 bunch of wild garlic, 75 g of Parmesan cheese,
75 g of pine nuts, 150 g of grated Emmental cheese, olive oil, salt,
1 teaspoon of butter

PREPARATION

1. Finely chop the garlic, pine nuts and the parmesan cheese.
Purée the pesto mixture in a pestle and mortar or kitchen mixer at low speed with salt and olive oil until creamy.
2. Preheat the oven to 200°C.
3. Peel the asparagus and cook until firm. Drain well.
4. Place the asparagus on a greased oven-proof dish, pour pesto and sprinkle grated Emmental cheese on top. Bake briefly until the pesto is lightly brown.

Serve with new potatoes or crispy baguette.

**Wine
recommendation:**
Dry wines with
spices or herbal notes,
such as Silvaner or
Sauvignon Blanc







**Wine
recommendation:**
A late harvest
Rivaner with fresh
and delicate aromas

Rocket with green asparagus and turkey breast

INGREDIENTS TO SERVE 4 PEOPLE

400 g green asparagus, 100 g rocket leaves, 400 g turkey breast, 200 g cherry tomatoes, 4 eggs, 1 tablespoon basil pesto, 1 teaspoon butter, 2 tablespoon olive oil, 2 tablespoon white wine vinegar, salt, pepper

PREPARATION

1. Peel the asparagus in the lower third and cut off the ends. Halve the sticks and cook for about 7 minutes with 1 teaspoon butter in boiling salted water. Set the asparagus water aside.
2. Half boil the eggs (the egg yolk should still be a little soft), peel and quarter. Cut the turkey breast into strips.
3. Dry-roast the pine nuts in a non-stick pan. Then add some oil to the pan and fry the turkey breast strips. Keep warm.
4. Dressing: Mix the pesto with the white wine vinegar, 5 tablespoons of the asparagus water, olive oil, salt and pepper in a salad bowl.
5. Wash the rocket leaves and add to the dressing. Halve the cherry tomatoes and place in the bowl. Add the asparagus and the turkey meat. Finally, decorate with the quartered eggs and pine nuts.

Serves on freshly baked ciabatta bread.



Asparagus with “scraped pancake” (Kratzete)

INGREDIENTS TO SERVE 4 PEOPLE

1 kg white asparagus, 200 g flour, 4 eggs, 150ml milk,
butter for frying, 2 tablespoons butter, 1 lemon, salt,
a pinch of sugar, chives for garnish

For the sauce: 150 g butter, 50ml cream, 50ml sparkling wine,
salt, pepper

PREPARATION

1. Mix the flour with the eggs, milk and a pinch of salt to a smooth pancake batter. Let it rest for 30 minutes.
2. Peel the asparagus and cook in salted water with 2 tablespoons butter and a pinch of sugar. Drain well and keep warm.
3. Heat butter in pan and pour the pancake batter slowly when butter has melted. When the underside is browned, use a fork to scrape into pieces. Fry until the pieces are golden.
4. For the sauce, bring the cream to a boil, cook gently and stir in butter (cut into walnut-sized). Add the sparkling wine and season with salt and pepper.
5. Serve asparagus on preheated plates. Add the scratched pancake (Kratzete), drizzle with sauce and season with chives.

Wine
recommendation:
Dry Gutedel,
Kabinett style
Riesling or
Weissburgunder







salsiccia di verdura salata misto olive fritte

Asparagus risotto with prawns

INGREDIENTS TO SERVE 4 PEOPLE

400 g green asparagus, 200 g ready to cook prawns, 200 g risotto rice, 250ml dry white wine, 500ml vegetable stock, 50 g Parmesan, 1 onion, 4 tablespoons of olive oil, a dash of saffron, salt, fresh ground pepper

PREPARATION

1. Peel the asparagus in the lower third and cut off the ends. Cut into 2 cm pieces, cook in boiling salted water for about 5 minutes and drain.
2. Cut the onion into fine slices and finely chop the garlic.
3. Heat 2 tablespoons of oil, add onion slices, garlic and rice and fry lightly. Deglaze with the white wine. Season with salt, pepper and saffron. Add some broth, bring to a boil and simmer with constant stirring. Gradually add remaining broth and cook until the liquid is absorbed by the rice. The rice should be al-dente.
4. Wash the prawns and grate the parmesan.
5. Heat 2 tablespoons of oil in a pan and fry the prawns for about 4 minutes until brown. Season with salt and pepper.
6. Stir asparagus, prawns and parmesan into the risotto. Serve.

Wine recommendation:

A bright white wine like Pinot Gris or Chardonnay. Alternatively, a well-cooled, light Trollinger or Blanc de Noir Pinot Noir





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