

# FRIED ASPARAGUS WITH CHORIZO TAPAS



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Photos: Nuno Campos  
Chef: Boris Schijvens

## SERVES 4

Preparation time: 10min

Cook time: 10min

## INGREDIENTS

1 bunch of green asparagus • Sea salt • 100 g chorizo slices • Olive oil • 2 teaspoons Cape Herb & Spice Company "Bed of Roses" rub

**For curry-lime dip:** 1 tablespoon curry powder • 1 tablespoon ginger juice • 1 teaspoon lime zest • 4 tablespoons mayonnaise

## METHOD

Heat oil in the frying pan • Add the asparaguses when hot and season with sea salt • Fry them till they are soft enough to eat – approx. 8 minutes • Remove and dab dry on kitchen paper • Roll in the slices of chorizo • Sprinkle with the "bed of roses" mixture

**For the dip:** Stir all ingredients together and sprinkle the lime zest on top • Serve the asparagus with the dip and some toast