

asparagus sidewinders beans curry

Prep & cooking time: 30mins serves: 2 people

600g peeled maris pipers into 25mm cubes, washed & soaked in pan of water

8 asparagus tips, trimmed and ready for use

4 thick slices bacon, trimmed of fat

1 halved tomato

1 diced tomato

small sliced onions or shallots

1 jalapeno coarse diced, deseeded if you wish

few knobs of butter

180g mozzarella and cheddar (2:1)

8 mushrooms

100g double cream / wholemilk or water

olive oil for frying

4 pinch sea salt or to taste

3 pinch garlic

3 pinch ground pepper

2 pinch demerara sugar

chopped parsley



bring a pan of water to boil, add asparagus, cook 2/3 minutes, drain, immerse in plenty of iced/cold water

add the bacon to potatoes, bring to boil, simmer to cooked potatoes. Remove bacon after few mins and slice into long strips

in a frying pan heat olive oil add mushrooms, tomato halves and asparagus, char the latter for a few minutes, remove, keep warm. To the mushrooms add knob of butter, pinch garlic, pepper, salt and some parsley. Remove tomatoes and keep warm. when mushrooms are cooked remove and keep warm

lightly sizzle the jalapeno and add to the drained potatoes with knob of butter, double cream pinch of salt, pepper, garlic and in a good pinch of parsley. Mash the potatoes till creamy. Keep warm under a low/medium grill

in the frying pan, sizzle the bacon, diced tomatoes and caramelize the onions with demerara to your liking but do not mix

assemble dish by making a bed of mash potatoes with a few strips of bacon to the side. Insert the asparagus coming out of the mash onto the bacon. Spread the cheese at point of mash meeting asparagus and over the asparagus. Place under the grill until the cheese has melted and arrange rest of the items. Add ground sea salt and milled pepper to taste