Deep-fried asparagus with harissa mayonnaise



Ingredients

10

- 500 g flour
- 500 g panko
- 250 g Parmesan cheese
- 250 g mayonnaise
- 20 stalks white asparagus
- 5 egg whites
- 40 g Bresc Harissa

Preparation method

Peel and cook the asparagus, cut them to the required length. Mix the panko and flour to a fine powder in the kitchen machine. Add the Parmesan cheese and process it to make fine breadcrumbs. Dip the asparagus in the flour, egg white and breadcrumbs. Press it well down on the stalks. Deep-fry them at 170°C for a few minutes. Mix the harissa with the mayonnaise and serve it with the asparagus.

Used Bresc products



Bresc Harissa spice mix
450g

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