

**CABLE BAY CHARDONNAY FRESH HAPUKA / ASPARAGUS
POACHED EGG & BROWN BUTTER VINAIGRETTE**

The full flesh of Hapuka is a natural fix with this elegant drink, and with the asparagus season upon us, this makes it better.

Take thick pieces of Hapuka, colour on both sides on grill or pan, brush the top side with butter and place in the oven for 5 minutes or until cooked.

Blanche your peeled asparagus in hot water or steamer to cook.
Poach the egg as normal.

To plate – place the Hapuka on the Asparagus. Top with a poached egg.
Add brown butter vinaigrette.

Brown Butter Vinaigrette

250gr Butter
1.5 tablespoons Olive Oil
1.5 tablespoons Unsalted Butter, softened
1 Shallot
Salt & Pepper

Melt butter over medium heat in a heavy-bottomed saucepan. Cook over medium heat until the solids separate and fall to the bottom and the butter is a nutty brown colour, about 4-5 minutes. Remove from heat and let it rest 2 minutes.

Skim off any solids remaining on the surface. Pour off the clarified butter and discard the solids on the bottom of the pan.

Heat up the clarified butter until it is quite hot and pour it into a blender. With the blender running at medium speed, slowly add the olive oil and softened butter, and blend until well homogenized. Then slowly blend in the balsamic vinegar. Season and whisk in the shallot.