

Roasted asparagus and leeks with burnt butter almond crunch

My life turned around the day I realised leeks and asparagus were a perfect match — and burnt butter was the wedding ring. I never thought asparagus could be this exciting, but this combo proved me wrong. Simple, bold and unbelievably good. Add ½ teaspoon chilli flakes to the burnt butter for extra punch, if you like.

SERVES 2–4

2 large leeks
600 g (1 lb 5 oz) asparagus (about 2 bunches)
1 tablespoon extra virgin olive oil
30 g (⅓ cup) flaked almonds
90 g (⅓ cup) salted cultured butter
10 g (½ cup) mint leaves

Preheat the oven to 200°C (400°F) fan-forced and line a baking tray with baking paper.

Cut the leeks into 2 cm (¾ in) rounds and the asparagus into halves or thirds, then place on the tray. Coat with the olive oil and season generously with salt and pepper.

Roast in the oven for 15 minutes or until the vegetables are soft and slightly charred, turning once.

To make burnt butter toasted almonds, heat a small non-stick frying pan over high heat. Add the almonds and toast until just golden. Reduce the heat to medium and add the butter. Cook the butter briefly for 1 minute until it begins to bubble and turn golden brown, then turn off the heat.

Arrange the roasted vegetables on a serving platter and top with the hot buttery almonds. Finish with a scattering of mint and serve immediately.

THE BUTTER COOKBOOK

A complete guide to the ultimate ingredient



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