

Asparagus and Leeks

Serves 4-6 as side

A classic vegetable combination that exemplifies the difference that the Josper brings to simple preparations.

Ingredients

- 12 medium to thick asparagus spears
- 2-3 large leeks, greens trimmed off
- [eggplant jus- see recipe](#)
- sea salt to taste
- extra virgin olive oil

Method

- Place asparagus in a shallow pan, just cover with water, add a teaspoon of olive oil and a pinch of salt, and place in the Josper. Blanch this way until barely tender—about 4 minutes. Pull the asparagus and place in ice water to stop the cooking process. Once stopped you can pull the asparagus out of the water.
- At the same time, you can place the leeks in the oven, directly on the grates and roast them, completely charring the outside, for about 9-11 minutes. Turn them as necessary during this time. When cool enough to handle, peel the charred outer layers off. You should have tender, almost translucent leek inside.
- The previous directions are prep that can be done in advance of service.
- To pick this up for an order, place leeks and asparagus on the lower grate of the Josper and cook to mark and warm through.
- To plate as tapas, slice the leeks crosswise into 1 ½ inch lengths, put three on a plate and drape the asparagus over it. Finish with a little sea salt and [eggplant jus \(see recipe\)](#).



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www.woodstonehome.com (800) 578-OVEN (6836)