



THE EIGHT

ASPARAGUS SALAD

Quinoa, Mozzarella, Black Truffle Dressing

(Serves 2) EASY ★★☆☆ TIME: 30mins



METHOD

1. Boil a pot of water and prepare ice water on the side.
2. Peel and trim asparagus. Blanch in boiling water and flash in ice bath. Remove, drain off excess water and set aside.
3. Place asparagus, quinoa and mozzarella on plate and dress with truffle dressing. Garnish with fried bread and salad on the side.

INGREDIENTS

US Asparagus	8 pcs
Thai Asparagus	10 pcs
Water	1000ml
Salt, to taste	
Quinoa, precooked	1 box
Buffalo Mozzarella	2 pcs
Truffle Dressing Premix	150gm
Fried Bread	80gm
Aquaponics Salad	


*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!

