

## Asparagus Terrine

**Servings:** 6

**Prep time:** 45 minutes

### Ingredients:

\*450g fresh asparagus

\*4 gelatin leaves

\*425 ml mayonnaise

\*2 wineglasses

\*dry white wine

\*lemon juice

\*rocket leaf salad for serving

### Directions:

1. Trim and 'snap off' the asparagus stalks from the base to where it naturally breaks.
2. Plunge into boiling salted water; cook for around 3 minutes-or until tender.
3. Remove asparagus, blot on kitchen paper.
4. At same time, place gelatin leaves in a bowl, just cover with water to soften
5. Spoon mayonnaise into a bowl.
6. Pour white wine into a pan and warm
7. Remove softened gelatin from water, transfer to warmed wine to dissolve completely.
8. Cool, don't set and whisk into mayonnaise with lemon juice.
9. Pour 1 cm layer of mayonnaise mix into the bottom of a 600 ml mold and loaf tin, lined with cling film.
10. Leave to set.
11. Arrange cold asparagus spears along the length; pour over a little mayonnaise mix.
12. Continue until asparagus spears are used, finish with mayonnaise mix.
13. Use the cling film to remove from mold.
14. Serve in slices with a rocket salad.