

Grilled asparagus salad with CAMBOZOLA



Ingredients for two servings:

500 g	Asparagus	1 tbsp	Balsamic vinegar
150 g	CAMBOZOLA	1 tsp	Maple syrup
2 pc.	Onions		Salt
50 g	Pecans		Pepper
2 tbsp	Olive oil		

Preparation:

1. Peel onions and cut into thin strips. Heat 1 teaspoon of olive oil in a large pan. Add the sliced onions to the pan. Then add $\frac{1}{4}$ teaspoon of salt and a little pepper to each. Once the onions start to turn translucent after about five minutes, stir in the sugar. Continue to simmer over medium heat for about 12–15 minutes stirring frequently so that nothing burns.
2. Peel the asparagus and cut off the bottom ends. Cut asparagus into half lengthwise. Put the asparagus in a bowl with olive oil, and mix everything well. Grill the asparagus on both sides for 6–7 minutes over medium heat in a grill pan.
3. For the vinaigrette: Whisk together olive oil, balsamic vinegar, and maple syrup, and season with salt and pepper.
4. Cut CAMBOZOLA into cubes. Arrange asparagus with CAMBOZOLA and the caramelised onions, drizzle with vinaigrette, and top with pecans.

