ASPARAGUS SHOT

Ingredients: 1kg asparagus spears 1 pinch of Espelette pepper 1 pinch of salt

Preparation: Peel asparagus spears and remove their woody stalks. Process them in the J80 Ultra/J 100 Ultra centrifugal juicer. Season with a pinch of Espelette pepper and salt.

Serve with lightly-cooked salmon and green asparagus tagliatelle.

Benefits: Asparagus is depurative and diuretic.

Another idea: This asparagus juice can be added to a sauce to accompany fish and white meat dishes.

