

Fresh Vegetable

WHITE ASPARAGUS



Ref: ASP-03

Italian name: Asparagi bianchi

Weight Order: 6-7 kg

Description: White asparagus is green asparagus that's deliberately kept in the dark, a process known as etiolation; as a result no chlorophyll develops in the spears, which remain white. It's slightly more delicate than regular asparagus, and is especially popular around Bassano del Grappa, in the highlands of the Vicentino.

Season: Spring

Serving suggestion: *Asparagi alla parmigiana* (blanched asparagus topped with melted butter and grated parmigiano) and *asparagi alla Bismarck* (the same with a fried egg on top). *Asparagi alla bassanese*, blanched asparagus topped with a sauce made with cooked eggs and olive oil.