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# Asparagus Sandwich with Sunny Side Up Egg

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From the Kaya menu.

Makes Four Sandwiches

## Ingredients

- 28 Medium size asparagus, cleaned
- 1 Cup Mayonnaise or aioli (recipe follows)
- 1 Tbs cracked black peppercorns
- 2 Tbs lemon juice (preferably fresh squeezed)
- 2 heads frisée
- 4 large eggs (we use local free range)
- 4 rolls the length of asparagus, soft
- Salt and pepper
- 2 Tbs canola oil

- 1) Preheat oven to 400. Lightly oil the asparagus and season with salt and pepper and place on sheet tray in a single layer.
- 2) While oven is heating mix mayonnaise with lemon juice and cracked pepper, put aside. Put asparagus in oven and roast for about 7 minutes, when done let sit at room temperature while you put sandwiches together.
- 3) Heat a nonstick pan to medium-high and cook eggs sunny side up. Cut rolls and toast if you like, spread on the black pepper mayonnaise. Each sandwich will get ½ head of frisée placed across bottom of roll and then 7 asparagus.
- 4) Place one egg on each sandwich on top of asparagus. Put lid of roll on, smash down to break egg and enjoy.

## Aioli

- 3 cloves garlic
- 2 egg yolks
- 1 cup canola
- 1 Tbs lemon juice
- Salt
- Food processor or blender

- 1) Put garlic and yolks in processor and puree. Add a pinch of salt and while the processor is running drizzle in ½ of the oil. Add lemon juice and then drizzle in the rest of the oil.
- 2) Taste to see if it needs more seasoning and if it is too thick add a little ice water. When you are satisfied use this for your mayonnaise and add the cracked black peppercorns.