Asparagus pudding

Ingredients:

500 grams of fresh asparagus

1 kg if it is the main meal

Ingredients for the sauce:

2 tablespoons of butter

2 tablespoons of flour

150 grams of grated Parmesan cheese

Salt, white pepper

Preparation: the oven is heated up to 250 degrees. Cheese sauce is made by mixing together all the necessary ingredients. Asparagus are boiled until they are medium soft (3-8 minutes) and put into baking dish. Cheese sauce is poured over and mixture is roasted, until the top layer of pudding looks like slightly seared.