



2 B PRO	2 large eggs
1 B PRO	1 oz. prosciutto (ham)
1 B CHO	12 spears asparagus
1 B CHO	1 1/2 cups kohlrabi, shredded
1 B CHO	1 1/2 cups celery root, shredded
1 B FAT	1/3 tsp. olive or canola oil
2 B FAT	2/3 tsp. butter
	1/4 tsp. vinegar
	salt + pepper

### Technique

Chop, weigh+measure, and arrange ingredients in preparation for cooking.

Spritz asparagus with olive oil spray, toss with salt and pepper, and grill on medium heat for 15 to 20 minutes (depending on size and desired doneness), turning regularly.

Peel and grate kohlrabi and celery root. Heat pan on medium-high heat, add oil, allow it to heat, then add vegetables. Stir frequently for 8 mins. Flatten vegetables and add half of butter to either side of pan. Reduce heat to medium and cook undisturbed for 2 to 3 minutes until edges brown; taking care not to burn, reduce heat if necessary.

Add vinegar to boiling water, stir, drop in shelled eggs, reduce temperature. Let sit for 4 minutes. Using large slotted spoon, strain eggs, rinsing them if necessary, and place on paper towel to absorb excess cooking water.

Arrange prosciutto, asparagus and eggs over rösti, adding salt and pepper to taste.