



BAKED ASPARAGUS ROLLS



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat



10



easy

Tips

Green asparagus can be used instead of white asparagus.

INGREDIENTS FOR 10 PORTIONS

375 g QimiQ Cream Base

1.5 kg White asparagus stick(s), peeled

500 g Ham, sliced

180 g Cream cheese

120 g Parmesan, grated

Salt and pepper

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Place an asparagus on each ham slice and then roll.
3. Place the asparagus rolls into a greased ovenproof dish.
4. Mix the QimiQ Cream Base, cream cheese and parmesan together well and season to taste with salt and pepper.
5. Pour the cheese sauce over the asparagus and bake in a preheated oven for approx. 10 minutes.