



ASPARAGUS ICE CREAM

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- Deep freeze stable



15



easy

INGREDIENTS FOR 10 PORTIONS

1000 ml Milk

400 g Asparagus peel

150 g Sugar

125 g QimiQ Classic

2 tbsp Glucose syrup

METHOD

1. Bring the milk to the boil. Add the remaining ingredients and mix well. Remove from the heat, cover and allow to draw for approx. 15 minutes.
2. Pour through a sieve and freeze in an ice cream machine. Tastes excellent served with fresh strawberries.