



ASPARAGUS ON RASPBERRY SAUCE FROM MICHA SCHÄRER



QimiQ BENEFITS

- Quick and easy preparation
- Acid stable and does not curdle
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

1 kg Green asparagus

50 g Butter

Salt and pepper

500 g Raspberries

10 g Lime juice

20 g Sugar

100 g QimiQ Classic, unchilled

40 g Balsamic vinegar, white

Salt and pepper

METHOD

1. Peel the lower third of the asparagus. Place the peel in a large saucepan with water and bring to the boil. Add the butter, salt, pepper and asparagus and cook for 10 minutes or until tender to the bite.
2. Blend the raspberries with the lime juice and sugar. Whisk QimiQ Classic smooth. Add the vinegar and raspberry puree and mix well. Season to taste with salt and pepper.