



# BAKED ASPARAGUS ROLLS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Classic, unchilled
<b>8</b>	White asparagus stick(s), peeled
<b>8</b>	Ham slices, 15 g each
<b>150 g</b>	Parmesan, grated
	Salt and pepper
<b>20 g</b>	Bread crumbs

## METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Halve the asparagus and place 2 halves onto each ham slice and roll up.
3. Place the asparagus rolls into a greased ovenproof dish.
4. Whisk the unchilled QimiQ Classic smooth. Add the Parmesan and season to taste with salt and pepper.
5. Pour the cheese sauce over the asparagus. Sprinkle with bread crumbs and bake in the hot oven for approx. 10 minutes.