



BLUMAUER ASPARAGUS SALAD WITH PUMPKIN PESTO AND QUARK ROLLS BY HANS PETER FINK



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Creamy consistency
- Acid stable and does not curdle
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 4 PORTIONS

250 g Spring roll pastry
Butter, melted

FOR THE FILLING

50 g QimiQ Whip Pastry Cream
200 g Quark 20 % fat, pureed
2 tbsp Pumpkin pesto
2 tbsp Horseradish, finely grated
Salt

FOR THE SALAD

2 Tomato(es)
400 g Asparagus, bissfest gekocht
30 g Lettuce

FOR THE DRESSING

6 tbsp Olive oil
Lemon juice, from 1/2 lemon
Salt, to taste
Sugar, to taste
Black pepper, freshly ground
Tabasco sauce

METHOD

1. Halve the spring roll pastry lengthwise and brush each sheet with the melted butter. Roll each sheet around a greased roll form with a diameter of 2-3 cm. to make 12-16 rolls and bake in a hot oven at 170-180°C until crispy. Allow to cool slightly before removing from the roll forms and allow to cool completely.
2. For the filling: whisk all the ingredients together until light and fluffy. Season to taste. Fill into a piping bag and pipe into the pastry rolls. Tip: If the filling is too soft, refrigerate for 30 minutes before filling the rolls.
3. For the dressing: blend all the ingredients together until smooth.
4. For the salad: cut the tomatoes into thin slices approx. 3-4 mm thick. Cut the cooked asparagus lengthwise and marinate with the dressing. Marinate the lettuce with the dressing.
5. Place the tomatoes onto serving plates and sprinkle with the dressing. Arrange the lettuce and asparagus on the tomatoes and top with the filled rolls. Tip: Smaller rolls can be served as fingerfood.