



BAKED ASPARAGUS ROLLS



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, unchilled

700 g White asparagus stick(s), peeled

20 Ham slices, 15 g each

200 g Parmesan, grated

Salt and pepper

40 g 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 rolls. Sprinkle with the bread crumbs and bake in the preheated oven for approx. 10 minutes.