



ASPARAGUS SOUFFLÉ



QimiQ BENEFITS

- Acid stable and does not curdle
- Baked goods remain moist for longer
- Full taste with less fat content



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE SOUFFLÉ

250 g	QimiQ Classic, unchilled
250 g	White asparagus, peeled
30 g	Potatoes, peeled
80 g	Onion(s), finely diced
40 g	Butter
10 g	Fine granulated sugar
80 ml	White wine
125 ml	Vegetable stock
3 g	Salt
	Black pepper, freshly ground
2	Egg yolk(s)
60 g	Cream cheese
80 g	White bread crumbs
0.5	Orange(s), juice and finely grated zest
2	Egg white(s)

FOR THE VINAIGRETTE

250 g	QimiQ Classic, unchilled
50 ml	Olive oil
120 g	Crème fraîche
100 ml	Orange juice
	Orange zest, from 1 orange
1	Orange(s), diced
50 ml	Balsamic vinegar, white
20 g	Cilantro, chopped

TO GARNISH

	Sweet pepper(s), diced
	Chives
	Cress

METHOD

1. For the soufflé: sauté the asparagus, potatoes and onions in the butter.
2. Add the sugar and douse with the white wine. Add the vegetable stock, season to taste and cook covered until the vegetables are soft and the liquid has disappeared.
3. Puree the cooked vegetables with a blender and pass through a sieve.
4. Whisk the unchilled QimiQ Classic smooth. Add the asparagus mixture, egg yolks, cream cheese, bread crumbs, orange juice and orange zest and mix well.
5. Beat the egg whites until stiff and fold into the mixture.
6. Pour the mixture into greased soufflé dishes and bake in a water bath in a preheated oven at 180°C (air convection) for approx. 15-20 minutes.
7. For the vinaigrette: whisk the QimiQ Classic smooth. Slowly whisk in the olive oil until emulsified.

8. Add the remaining ingredients and mix well.
9. Garnish with the diced sweet pepper, cress and chives. Serve with the asparagus soufflé.