



# ASPARAGUS SOUFFLÉ



## QimiQ BENEFITS

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



25



medium

## INGREDIENTS FOR 12 SERVINGS

### FOR THE SOUFFLÉ

<b>250 g</b>	QimiQ Classic, unchilled
<b>250 g</b>	White asparagus, cooked
<b>3</b>	Egg(s)
<b>60 g</b>	Cream cheese
<b>60 g</b>	Butter, melted
<b>50 g</b>	White bread crumbs
<b>80 g</b>	Flour
<b>0.5 package</b>	Baking powder
<b>3 g</b>	Salt
	Black pepper, freshly ground

### FOR THE VINAIGRETTE

<b>125 g</b>	QimiQ Classic, unchilled
<b>2 tbsp</b>	Olive oil
<b>60 g</b>	Crème fraîche
<b>1</b>	Orange(s), juice and finely grated zest
<b>3 tbsp</b>	Balsamic vinegar, white
	Cilantro, fresh

### TO GARNISH

	Sweet pepper(s), diced
	Chives
	Cress

## METHOD

1. For the soufflé: whisk the unchilled QimiQ Classic smooth. Add the asparagus, cream cheese, eggs and melted butter and mix well.
2. Mix the bread crumbs, flour and baking powder and fold into the mixture. Season with the salt and pepper.
3. Pour the mixture into greased soufflé dishes and bake in a water bath in a preheated oven at 180 °C (air circulation) for approx. 15-20 minutes.
4. For the vinaigrette: whisk the unchilled QimiQ Classic smooth. Slowly whisk in the olive oil until emulsified.
5. Add the remaining ingredients and mix well.
6. Garnish with the diced sweet pepper, cress and chives. Serve with the asparagus soufflé.