



# BAKED ASPARAGUS ROLLS



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Full taste with less fat content



10



easy

## Tips

Green asparagus can be used instead of white asparagus.

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Cream Base

**8** White asparagus stick(s), peeled, cooked

**8** Ham slices, 15 g each

**130 g** Cream cheese

**60 g** Parmesan, grated

Salt and pepper

## METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Halve the asparagus. Place 2 halves onto each ham slice and roll up.
3. Place the asparagus rolls into a greased ovenproof dish.
4. Mix the QimiQ Sauce Base, cream cheese and parmesan together well and season to taste with salt and pepper.
5. Pour the cheese sauce over the asparagus and bake in the hot oven for approx. 10 minutes.