



WHITE ASPARAGUS WITH BUTTER SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Acid stable and does not curdle
- Alcohol stable and does not curdle



15



easy

INGREDIENTS FOR 10 PORTIONS

2 kg White asparagus, cooked

FOR THE SAUCE

375 g QimiQ Classic, chilled

360 ml Dry white wine

Bay leaf

Pepper corns

Thyme

9 ea Egg yolk(s)

750 g Butter, melted

1 pinch(es) Salt

1 pinch(es) White pepper

50 ml Lemon juice

METHOD

1. Bring the white wine, bay leaf, pepper corns and thyme to the boil and reduce by half. Strain and allow to cool.
2. Whisk the egg yolks and reduced wine until fluffy over a warm waterbath. Slowly add the melted butter and finish with the cold QimiQ.
3. Season to taste with the seasoning and lemon juice. Serve with the cooked asparagus.