



# ASPARAGUS CORDON BLEU WITH SPRING HERB DIP



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Quick and easy preparation



30



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE SPRING HERB DIP

<b>300 g</b>	QimiQ Whip Pastry Cream, chilled
<b>150 ml</b>	Vegetable stock
<b>40 g</b>	Green pesto, wild garlic oder parsley
<b>120 g</b>	Cream cheese
<b>1 pinch(es)</b>	Salt and pepper
	Sugar

### FOR THE ASPARAGUS CORDON BLEU

<b>10</b>	Pork escalope(s) à 160 g each
	Salt and pepper
<b>10 slices</b>	Ham
<b>10 slices</b>	Gouda min. 45 % fat
<b>800 g</b>	Asparagus, peeled, blanched
	Flour, for breading
	Egg(s), for breading
	Bread crumbs, for breading
	Vegetable oil, to fry

## METHOD

1. For the spring herb dip: mix the ingredients together with an immersion blender until smooth. Strain through a sieve and season to taste.
2. Pour into an iSi Gourmet Whip, screw in one charger and shake well.
3. For the asparagus Cordon Bleu: plate the pork escalopes and season to taste. Top with the ham, cheese and asparagus. Roll and bread with the flour, eggs and bread crumbs.
4. Fry in hot oil and allow to drain on kitchen paper.
5. Serve the asparagus Cordon Bleu with the spring herb dip.
6. **Tip:** Buffalo mozzarella can be used instead of gouda.