



CRISPY GREEN ASPARAGUS WITH ROASTED CHICORY AND WASABI DIP



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Can be pre-prepared



30



easy

Tips

Garnish with roasted cashews.

INGREDIENTS FOR 10 PORTIONS

FOR THE WASABI DIP

300 g QimiQ Whip Pastry Cream, chilled

200 ml Milk

2 g Wasabi

Salt

1 Lemon(s), juice only

FOR THE ROASTED CHICORY

400 g Chicory

20 g Sugar

Vegetable oil, to fry

FOR THE CRISPY GREEN ASPARAGUS

400 g Green asparagus

Vegetable oil, to fry

1 dash of White balsamic vinegar

10 ml Sesame seed oil

50 ml Rapeseed oil

20 ml Soya sauce

10 g Ginger powder

1 g Madras curry powder

20 g Cilantro, fresh

Salt and pepper

METHOD

1. For the wasabi dip: blend 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 roasted chicory: clean and quarter the chicory and fry with the sugar in hot oil.
4. For the crispy green asparagus: quickly fry the green asparagus in hot oil and cut into pieces.
5. Mix the vinegar, sesame seed oil, rapeseed oil, soya sauce and spices together well and use to marinate the asparagus.
6. Serve the crispy green asparagus with the roasted chicorée and wasabi dip.