



CREAMY ASPARAGUS SOUP WITH SALMON CAVIAR



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Enhances the natural taste of added ingredients
- Alcohol stable



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easy

Tips

Refine with pesto oil.

INGREDIENTS FOR 10 PORTIONS

FOR THE CREAMY ASPARAGUS SOUP

400 g	QimiQ Cream Base
100 g	Shallot(s), finely sliced
4 g	Garlic, chopped
80 ml	Olive oil
400 g	White asparagus, peeled, cut into pieces
60 ml	White wine
400 ml	Asparagus stock
	Salt and pepper

TO GARNISH

150 g	Salmon caviar
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METHOD

1. Sauté the shallots and garlic in hot olive oil. Add the white asparagus and douse with the white wine.
2. Add the QimiQ Sauce Base, asparagus stock and water and allow to simmer until the asparagus is soft.
3. Season to taste. Blend smooth using an immersion blender and strain through a sieve.
4. Pour into a iSi Gourmet Whip, screw in one charger and shake well.
5. Serve the creamy asparagus soup with the salmon caviar.