



GREEN AND WHITE ASPARAGUS LASAGNE WITH CHERVIL AND LIME HOLLANDAISE SAUCE



QimiQ BENEFITS

- 29 % real butter
- Gluten free
- No preservatives



25



easy

Tips

Coriander can be used instead of chervil.

INGREDIENTS FOR 10 PORTIONS

FOR THE ASPARAGUS RAGOUT

- 500 g** Green asparagus, cut into pieces
- 500 g** White asparagus, peeled, cut into pieces
- 1 pinch(es)** Sugar
- 30 ml** Olive oil
- 500 g** Potatoes, geschält, gewürfelt, gekocht
- 600 g** Cherry tomatoes, halved
- Salt and pepper

FOR THE LIME HOLLANDAISE SAUCE

- 500 ml** QimiQ Sauce Hollandaise
- 2** Lime(s), juice only

TO GARNISH

- 10** Lasagne sheets
- Chervil, to garnish

METHOD

1. For the asparagus ragout: sauté the green and white asparagus with some sugar in hot oil. Add the potatoes and tomatoes and season to taste with salt and pepper.
2. For the lime hollandaise sauce: heat the QimiQ Sauce Hollandaise in a saucepan with the lime juice.
3. Pour into a iSi Gourmet Whip, screw in one charger and shake well.
4. Cook the lasagne sheets separately in hot water until firm to the bite and halve.
5. Place one half of the lasagne sheets into a deep plate and cover with the asparagus ragout. Pipe the QimiQ Sauce Hollandaise on top and cover with the second half of the lasagne sheet. Garnish with chervil and serve.