



GREEN AND WHITE ASPARAGUS WITH LEMON HOLLANDAISE SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Quick and easy preparation
- Enhances the natural taste of added ingredients



25



easy

Tips

Refine with fresh tarragon.

INGREDIENTS FOR 10 PORTIONS

FOR THE LEMON HOLLANDAISE SAUCE

- 150 g** QimiQ Cream Base
- 6** Egg yolk(s)
- 70 ml** White wine reduction/stock
- 1** Lemon(s), juice and finely grated zest
- 400 g** Clarified butter
- Salt and pepper

FOR THE ASPARAGUS

- 500 g** Green asparagus
- 500 g** White asparagus, peeled
- 200 g** Butter
- 400 g** Cherry tomatoes
- 20 g** Sugar
- Salt and pepper
- Pink pepper corns, to garnish

METHOD

1. For the lemon hollandaise sauce: using an immersion blender, blend the QimiQ Cream Base smooth with the egg yolks, white wine reduction, lemon juice and grated zest.
2. Slowly add the clarified warm butter, stirring continuously.
3. Season with salt and pepper.
4. Strain through a fine sieve.
5. Serve immediately or mix with an immersion blender before serving if required. Alternatively fill into a 1 litre Gourmet Whip bottle. Screw in one charger, shake well and keep warm.
6. For the asparagus: sauté the green and white asparagus in the butter. Add the cherry tomatoes and season to taste with the sugar, salt and pepper.
7. Arrange the green and white asparagus with the lemon hollandaise sauce. Garnish with the pink peppercorns and serve.