



WHITE ASPARAGUS WITH SMOKED SALMON, FENNEL AND SAUCE HOLLANDAISE



QimiQ BENEFITS

- Gluten free
- Smooth and creamy consistency in seconds
- Quick and easy preparation



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE ASPARAGUS

- 160 g** Fennel, cooked
- 360 g** White asparagus, peeled, blanched
- 250 g** Cherry tomatoes
- 120 g** Butter
- 10 g** Sugar
- Salt and pepper

FOR THE HOLLANDAISE SAUCE

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

TO GARNISH

- 5** English muffins
- 10** Egg(s), poached
- 500 g** Smoked salmon
- Cress

METHOD

1. For the asparagus: sauté the fennel, asparagus and cherry tomatoes in the butter and season to taste with the sugar, salt and pepper.
2. For the hollandaise sauce: using an immersion blender, blend the QimiQ Sauce Base smooth with the egg yolks, white wine reduction, lemon juice and grated zest.
3. Slowly add the clarified warm butter, stirring continuously.
4. Season with salt and pepper.
5. Strain through a fine sieve.
6. 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.
7. Toast the English muffins and halve. Top each muffin half with one poached egg, salmon slices and hollandaise sauce.
8. Garnish with the cress and serve.