



# BAKED ASPARAGUS IN PUFF PASTRY WITH AN ASPARAGUS AND KOHLRABI SALAD

## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients
- Dressings made with QimiQ cling better to salads
- Binds with fluid - no separation of ingredients



25



easy

## INGREDIENTS FOR 4 PORTIONS

**270 g** Puff pastry[Tante Fanny], 1 package

### FOR THE ASPARAGUS

**125 g** QimiQ Classic, unchilled

**1 kg** White asparagus

**100 g** Wild garlic

**50 g** Cream cheese

**10 g** Corn flour / starch

**2 tbsp** Bread crumbs

Salt and pepper

**1** Egg(s), to brush

### FOR THE SALAD

**100 g** QimiQ Classic, unchilled

**250 g** Asparagus, diced

**250 g** Kohlrabi, diced

**100 g** Cherry tomatoes, halved

**125 g** Natural yoghurt

**45 ml** Olive oil

**1 tbsp** Apple vinegar

**3 tbsp** Mixed herbs, chopped

Salt and pepper

Sugar

## METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Peel the asparagus and cook in salted and sugared water for approx. 10 minutes.
3. Blanch the wild garlic, squeeze out the excess water and cut finely.
4. Whisk QimiQ Classic smooth. Add the wild garlic, cream cheese, corn flour, bread crumbs, salt and pepper and mix well.
5. Pre-prepare the pastry according to the instructions on the packet and cut into 4 equal strips.
6. Spread the QimiQ mixture onto the pastry strips. Wrap the asparagus in the pastry leaving the ends free (see photo).
7. Brush with egg, cover the asparagus tips with tin foil and bake in the hot oven for approx. 20 minutes.
8. For the salad, cook the asparagus and kohlrabi until

soft.

9. Blend the QimiQ Classic, yoghurt, oil, vinegar, herbs and seasoning until smooth.

10. Marinate the pre-prepared salad with the dressing.