



# ASPARAGUS ICE CREAM

## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- Freezer stable



15



easy

## INGREDIENTS FOR 10 PORTIONS

**1000 ml** Milk

**400 g** Asparagus peel

**150 g** Sugar

**125 g** QimiQ Classic

**2 tbsp** Glucose syrup

## METHOD

1. Bring the milk to the boil. Add the remaining ingredients and mix well. Remove from the heat, cover and allow to draw for approx. 15 minutes.
2. Pour through a sieve and freeze in an ice cream machine. Tastes excellent served with fresh strawberries.