



# DEEP FRIED ASPARAGUS IN NUT LEAVES FROM RUDOLF AND KARL OBAUER

## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Acid, heat and alcohol stable
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 6 PORTIONS

**1000 g** Green asparagus  
Walnut leaves

**4** Egg white(s)  
Salt

Vegetable oil, to deep fry

## FOR THE SAUCE

**125 ml** Clear vegetable stock

**125 g** QimiQ Classic

**2 tbsp** Dijon mustard  
Anchovy paste

**2** Egg(s)

**10 g** Lemon peel

Salt

Curry powder

## METHOD

1. For the sauce, heat the vegetable stock and QimiQ Classic. Add the mustard, a good shot of anchovy paste and the eggs and mix well. Stir in the lemon zest and season to taste with salt and curry.
2. Peel the lower half of the asparagus. Chop into approx. 6 cm pieces and wrap 2 pieces in one nut leaf. Fasten the leaves with tooth picks.
3. Lightly whisk the egg whites with a little salt. Dip the asparagus parcels in the egg white and deep fry in hot oil until slightly brown.
4. Allow to drain on a kitchen towel, and serve immediately with the sauce.