



# ASPARAGUS ON RASPBERRY SAUCE FROM MICHA SCHÄRER



## QimiQ BENEFITS

- Quick and simple preparation
- Acid stable and does not curdle
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 4 PORTIONS

**1 kg** Green asparagus

**50 g** Butter

Salt and pepper

**500 g** Raspberries

**10 g** Lime juice

**20 g** Sugar

**100 g** QimiQ Classic, room temperature

**40 g** Balsamic vinegar, white

Salt and pepper

## METHOD

1. Peel the lower third of the asparagus. Place the peel in a large saucepan with water and bring to the boil. Add the butter, salt, pepper and asparagus and cook for 10 minutes or until tender to the bite.
2. Blend the raspberries with the lime juice and sugar. Whisk QimiQ Classic smooth. Add the vinegar and raspberry puree and mix well. Season to taste with salt and pepper.