

## **BAKED ASPARAGUS ROLLS**



## **QimiQ BENEFITS**

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Quick and simple preparation





15

easy

## **INGREDIENTS FOR 4 PORTIONS**

250 g	QimiQ Classic, room temperature
8	White asparagus stick(s), peeled
8	Ham slices, 15 g each
150 g	Parmesan, grated
	Salt and pepper
20 g	Bread crumbs

## **METHOD**

- Preheat the oven to 350 °F (conventional oven).
- 2. Halve the asparagus and place 2 halves onto each ham slice and roll up.
- Place the asparagus rolls into a greased ovenproof dish.
- 4. Whisk the unchilled QimiQ Classic smooth. Add the Parmesan and season to taste with salt and pepper.
- 5. Pour the cheese sauce over the asparagus. Sprinkle with bread crumbs and bake in the hot oven for approx. 10 minutes