



BLUMAUER ASPARAGUS SALAD WITH PUMPKIN PESTO AND QUARK ROLLS FROM HANS PETER FINK



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Creamy consistency
- Acid stable and does not curdle
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 4 PORTIONS

250 g Spring roll pastry
Butter, melted

FOR THE FILLING

50 g QimiQ Whip
200 g Quark 20 % fat, strained
2 tbsp Pumpkin pesto
2 tbsp Horseradish, finely grated
Salt

FOR THE SALAD

2 Tomato(es)
400 g Asparagus, bissfest gekocht
30 g Lettuce

FOR THE DRESSING

6 tbsp Olive oil
Lemon juice, from 1/2 lemon
Salt, to taste
Sugar, to taste
Black pepper, freshly ground
Tabasco sauce

METHOD

1. Halve the spring roll pastry lengthwise and brush each sheet with the melted butter. Cover a greased spring form with 2-3 cm diameter. Repeat with remaining pastry to form 12-16 rolls and bake in a hot oven at 340°-360°F until crispy. Remove from the form whilst warm and allow to cool.
2. For the filling: whisk QimiQ Classic smooth. Add the remaining ingredients and continue to whisk until light and smooth. Fill into a piping bag. Pipe the filling into the pastry rolls. Tip: If the filling is too soft, refrigerate for 30 minutes before filling the rolls.
3. For the dressing: blend all ingredients until smooth.
4. For the salad: cut the tomatoes into thin slices approx. 3-4 mm thick. Cut the cooked asparagus lengthwise and marinate with the dressing. Marinate the lettuce with the dressing.
5. Place the tomatoes onto serving plates and sprinkle with the dressing. Arrange the lettuce and asparagus on the tomatoes and top with the filled rolls. Tip: Smaller rolls can be served as fingerfood.