



# BAKED ASPARAGUS ROLLS



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Classic, room temperature

**700 g** White asparagus stick(s), peeled

**20** Ham slices, 15 g each

**200 g** Parmesan, grated

Salt and pepper

**40 g** Bread crumbs

## METHOD

1. Preheat the oven to 350 °C (conventional oven).
2. Halve the asparagus and place 2 halves onto each ham slice and roll up.
3. 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 rolls. Sprinkle with the bread crumbs and bake in the preheated oven for approx. 10 minutes.