



# ASPARAGUS SOUFFLÉ



## QimiQ BENEFITS

- Acid stable and does not curdle
- Baked goods remain moist for longer
- Full taste with less fat content



25



medium

## INGREDIENTS FOR 10 PORTIONS

### FOR THE SOUFFLÉ

<b>250 g</b>	QimiQ Classic, room temperature
<b>250 g</b>	White asparagus, peeled
<b>30 g</b>	Potatoes, peeled
<b>80 g</b>	Onion(s), finely diced
<b>40 g</b>	Butter
<b>10 g</b>	Caster sugar
<b>80 ml</b>	White wine
<b>125 ml</b>	Vegetable stock
<b>3 g</b>	Salt
	Black pepper, freshly ground
<b>2</b>	Egg yolk(s)
<b>60 g</b>	Cream cheese
<b>80 g</b>	White bread crumbs
<b>0.5</b>	Orange(s), juice and finely grated zest
<b>2</b>	Egg white(s)

### FOR THE VINAIGRETTE

<b>250 g</b>	QimiQ Classic, room temperature
<b>50 ml</b>	Olive oil
<b>120 g</b>	Crème fraîche
<b>100 ml</b>	Orange juice
	Orange zest, from 1 orange
<b>1</b>	Orange(s), diced
<b>50 ml</b>	Balsamic vinegar, white
<b>20 g</b>	Cilantro / coriander, chopped

### TO GARNISH

	Bell pepper(s), diced
	Chives
	Cress

## METHOD

1. For the soufflé: sauté the asparagus, potatoes and onions in the butter.
2. Add the sugar and douse with the white wine. Add the vegetable stock, season to taste and cook covered until the vegetables are soft and the liquid has disappeared.
3. Puree the cooked vegetables with a blender and pass through a sieve.
4. Whisk the unchilled QimiQ Classic smooth. Add the asparagus mixture, egg yolks, cream cheese, bread crumbs, orange juice and orange zest and mix well.
5. Beat the egg whites until stiff and fold into the mixture.
6. Pour the mixture into greased soufflé dishes and bake in a water bath in a preheated oven at 180°C (air convection) for approx. 15-20 minutes.
7. For the vinaigrette: whisk the QimiQ Classic smooth. Slowly whisk in the olive oil until emulsified.

8. Add the remaining ingredients and mix well.
9. Garnish with the diced sweet pepper, cress and chives. Serve with the asparagus soufflé.