



ASPARAGUS SOUFFLÉ



QimiQ BENEFITS

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



25



medium

INGREDIENTS FOR 12 SERVINGS

FOR THE SOUFFLÉ

250 g	QimiQ Classic, room temperature
250 g	White asparagus, cooked
3	Egg(s)
60 g	Cream cheese
60 g	Butter, melted
50 g	White bread crumbs
80 g	AP Flour
0.5 package	Baking powder
3 g	Salt
	Black pepper, freshly ground

FOR THE VINAIGRETTE

125 g	QimiQ Classic, room temperature
2 tbsp	Olive oil
60 g	Crème fraîche
1	Orange(s), juice and finely grated zest
3 tbsp	Balsamic vinegar, white
	Cilantro / coriander, fresh

TO GARNISH

	Bell pepper(s), diced
	Chives
	Cress

METHOD

1. For the soufflé: whisk the unchilled QimiQ Classic smooth. Add the asparagus, cream cheese, eggs and melted butter and mix well.
2. Mix the bread crumbs, flour and baking powder and fold into the mixture. Season with the salt and pepper.
3. Pour the mixture into greased soufflé dishes and bake in a water bath in a preheated oven at 350 °F (air circulation) for approx. 15-20 minutes.
4. For the vinaigrette: whisk the unchilled QimiQ Classic smooth. Slowly whisk in the olive oil until emulsified.
5. Add the remaining ingredients and mix well.
6. Garnish with the diced sweet pepper, cress and chives. Serve with the asparagus soufflé.