QimiQ

BAKED ASPARAGUS ROLLS



Tips

Green asparagus can be used instead of white asparagus.

QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Full taste with less fat content





10

easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Sauce Base
8	White asparagus stick(s), peeled, cooked
8	Ham slices, 15 g each
130 g	Cream cheese
60 g	Parmesan, grated
	Salt and pepper

METHOD

- 1. Preheat the oven to 360 °F (conventional oven).
- 2. Halve the asparagus. Place 2 halves onto each ham slice and roll up.
- 3. Place the asparagus rolls into a greased ovenproof dish
- 4. Mix the QimiQ Sauce Base, cream cheese and parmesan together well and season to taste with salt and pepper.
- 5. Pour the cheese sauce over the asparagus and bake in the hot oven for approx. 10 minutes.