



EGGS BENEDICT ASPARAGUS



QimiQ BENEFITS

- Quick and easy preparation
- Gratin, heat and microwave stable
- Creamy indulgent taste with 100 % butter flavor



30



medium

INGREDIENTS FOR 10 PORTIONS

500 ml	QimiQ Sauce Hollandaise
40 ml	Vinegar
10	Egg(s)
200 g	AP Flour, for breading
4	Egg(s), for breading
200 g	Bread crumbs, for breading
500 ml	Vegetable oil, to fry
0.5	Lemon(s), juice only
1 pinch(es)	Salt
1 pinch(es)	Sugar
250 ml	White wine
20 ml	Olive oil
2 kg	Asparagus, peeled
10 slices	Cured ham
	Chives, finely chopped

METHOD

1. Bring approx. 10 cm of water to the boil in a saucepan. Add the vinegar.
2. Crack open the eggs and slide them carefully into the simmering water. Poach the eggs for approx. 2.5-3 minutes (the egg yolks should be soft in the middle). Remove from the water using a draining spoon.
3. Bread the eggs carefully with the flour, eggs and bread crumbs and fry in hot oil.
4. Bring a big saucepan of water to a boil. Add the lemon juice, salt, sugar, white wine and olive oil.
5. Remove the ends of the peeled asparagus (approx. 1-2 cm) and place into the boiling water. Allow the asparagus to cook for approx. 7 minutes (depending on the size). Remove the saucepan from the heat and allow to steep until the asparagus is soft.
6. Pour the QimiQ Sauce Hollandaise into a saucepan and heat stirring continuously.
7. Arrange the asparagus, fried eggs and raw ham on a plate and top with the QimiQ Sauce Hollandaise.
8. Garnish with chives and serve.