



ASPARAGUS CORDON BLEU WITH SPRING HERB DIP



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Quick and easy preparation



30



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SPRING HERB DIP

300 g	QimiQ Whip, chilled
150 ml	Vegetable stock
40 g	Green pesto, wild garlic oder parsley
120 g	Cream cheese
1 pinch(es)	Salt and pepper
	Sugar

FOR THE ASPARAGUS CORDON BLEU

10	Pork escalope(s) à 160 g each
	Salt and pepper
10 slices	Ham
10 slices	Gouda min. 45 % fat
800 g	Asparagus, peeled, blanched
	AP Flour, for breading
	Egg(s), for breading
	Bread crumbs, for breading
	Vegetable oil, to fry

METHOD

1. For the spring herb dip: blend the ingredients together with an immersion blender until smooth. Strain through a sieve and season to taste.
2. Pour into an iSi Gourmet Whip, screw in one charger and shake well.
3. For the asparagus Cordon Bleu: plate the pork escalopes and season to taste. Top with the ham, cheese and asparagus. Roll in and bread with the flour, eggs and bread crumbs.
4. Fry in hot oil and allow to drip off on kitchen paper.
5. Serve the asparagus Cordon Bleu with the spring herb dip.
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