



# CRISPY GREEN ASPARAGUS WITH ROASTED CHICORY AND WASABI DIP



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Can be pre-prepared



30



easy

## Tips

Garnish with roasted cashews.

## INGREDIENTS FOR 10 PORTIONS

### FOR THE WASABI DIP

**300 g** QimiQ Whip, chilled

**200 ml** Milk

**2 g** Wasabi

Salt

**1** Lemon(s), juice only

### FOR THE ROASTED CHICORY

**400 g** Chicory

**20 g** Sugar

Vegetable oil, to fry

### FOR THE CRISPY GREEN ASPARAGUS

**400 g** Green asparagus

Vegetable oil, to fry

**1 dash of** White balsamic vinegar

**10 ml** Sesame seed oil

**50 ml** Rapeseed oil

**20 ml** Soy sauce

**10 g** Ginger powder

**1 g** Madras curry powder

**20 g** Cilantro / coriander, fresh

Salt and pepper

## METHOD

1. For the wasabi 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 roasted chicory: clean and quarter the chicory and fry with the sugar in hot oil.
4. For the crispy green asparagus: quickly fry the green asparagus in hot oil and cut into pieces.
5. Mix the vinegar, sesame seed oil, rapeseed oil, soya sauce and spices together well and use to marinate the asparagus.
6. Serve the crispy green asparagus with the roasted chicorée and wasabi dip.