



# WHITE ASPARAGUS WITH BUTTER SAUCE



## QimiQ BENEFITS

- Acid stable and does not curdle
- Problem-free reheating possible
- Enhances the natural taste of added ingredients
- Reduces skin formation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**750 g** White asparagus, cooked

### FOR THE BUTTERSAUCE

**125 g** QimiQ Classic, chilled

**120 ml** White wine

**1** Bay leaf

Pepper corns

Thyme

**3** Egg yolk(s)

**250 g** Butter, melted

Salt

White pepper

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

**1 tbsp** Parsley, finely chopped

## METHOD

1. For the butter sauce: bring the white wine with the bayleaf, pepper corns and thyme to a boil and reduce by half. Strain and allow to cool.
2. Whisk the egg yolks with the reduced wine over a warm water bath until fluffy.
3. Slowly add the melted butter and finish with the cold QimiQ Classic. Season with salt, pepper, parsley and lemon juice.
4. Serve with the hot asparagus.