



GREEN AND WHITE ASPARAGUS WITH LEMON HOLLANDAISE SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Quick and easy preparation
- Enhances the natural taste of added ingredients



25



easy

Tips

Refine with fresh tarragon.

INGREDIENTS FOR 10 PORTIONS

FOR THE LEMON HOLLANDAISE SAUCE

150 g	QimiQ Sauce Base
6	Egg yolk(s)
70 ml	White wine reduction/stock
1	Lemon(s), juice and finely grated zest
400 g	Clarified butter
	Salt and pepper

FOR THE ASPARAGUS

500 g	Green asparagus
500 g	White asparagus, peeled
200 g	Butter
400 g	Cherry tomatoes
20 g	Sugar
	Salt and pepper
	Pink pepper corns, to garnish

METHOD

1. For the lemon hollandaise sauce: bring the white wine to a boil and reduce by half.
2. Using an immersion blender, blend the QimiQ Sauce Base with the egg yolks until smooth. Slowly add the clarified butter whilst stirring continuously.
3. Add the white wine reduction and lemon juice and mix well. Season to taste with the salt and pepper.
4. Pour into a iSi Gourmet Whip, screw in one charger and shake well.
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6. For the asparagus: sauté the green and white asparagus in the butter. Add the cherry tomatoes and season to taste with the sugar, salt and pepper.
7. Arrange the green and white asparagus with the lemon hollandaise sauce. Garnish with the pink pepper corns and serve.