



GREEN AND WHITE ASPARAGUS LASAGNE WITH CHERVIL AND LIME HOLLANDAISE SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Acid stable and does not curdle
- Quick and easy preparation



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE ASPARAGUS RAGOUT

- 500 g** Green asparagus, cut into pieces
- 500 g** White asparagus, peeled, cut into pieces
- 1 pinch(es)** Sugar
- 30 ml** Olive oil
- 500 g** Potatoes, cooked, peeled, diced
- 600 g** Cherry tomatoes, halved
- Salt and pepper

FOR THE LIME HOLLANDAISE SAUCE

- 150 g** QimiQ Sauce Base
- 6** Egg yolk(s)
- 70** White wine reduction/stock
- 1** Lime(s), juice only
- 400 g** Clarified butter
- Salt and pepper

TO GARNISH

- 10** Lasagne sheets
- Chervil, to garnish

METHOD

1. For the asparagus ragout: sauté the green and white asparagus with some sugar in hot oil. Add the diced potatoes and tomatoes and season to taste with salt and pepper.
2. For the lime hollandaise sauce: bring the white wine to a boil and reduce by half.
3. Using an immersion blender, blend the QimiQ Sauce Base with the egg yolks until smooth. Slowly add the clarified butter whilst stirring continuously.
4. Add the white wine reduction and lime juice and mix well. Season to taste with the salt and pepper.
5. Pour into a iSi Gourmet Whip, screw in one charger and shake well.
6. In den iSi Gourmet Whip füllen, 1 Sahnekapsel aufschrauben und gut schütteln.
7. Cook the lasagne sheets separately in hot water until firm to the bite and halve.
8. Place one half of the lasagne sheets into a deep plate and cover with the asparagus ragout. Pipe the lime hollandaise sauce on top and cover with the second half of the lasagne sheet. Garnish with chervil and serve.
9. **Tipp:** Statt Kerbel kann auch Koriander verwendet werden.