



# WHITE ASPARAGUS WITH SMOKED SALMON, FENNEL AND SAUCE HOLLANDAISE



## QimiQ BENEFITS

- Gluten free
- Smooth and creamy consistency in seconds
- Quick and easy preparation



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE ASPARAGUS

- 160 g** Fennel, cooked
- 360 g** White asparagus, peeled, blanched
- 250 g** Cherry tomatoes
- 120 g** Butter
- 10 g** Sugar
- Salt and pepper

### FOR THE HOLLANDAISE SAUCE

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

### TO GARNISH

- 5** English muffins
- 10** Egg(s), poached
- 500 g** Smoked salmon
- Cress

## METHOD

1. For the asparagus: sauté the fennel, asparagus and cherry tomatoes in the butter and season to taste with the sugar, salt and pepper.
2. For the hollandaise sauce: bring the white wine to a boil and allow to 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 lemon 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. Wahlweise mit einem Stabmixer aufmixen und sofort servieren oder in den iSi Gourmet Whip füllen, 1 Sahnekapsel aufschrauben und warm stellen.
7. Toast the English muffins and halve. Top each muffin half with one poached egg, salmon slices and hollandaise sauce.
8. Garnish with the cress and serve.