



BAKED ASPARAGUS IN PUFF PASTRY WITH AN ASPARAGUS AND KOHLRABI SALAD

QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients
- Dressings made with QimiQ cling better to salads
- Binds with fluid - no separation of ingredients



25



easy

INGREDIENTS FOR 4 PORTIONS

270 g Puff pastry, 1 package

FOR THE ASPARAGUS

125 g QimiQ Classic, room temperature

1 kg White asparagus

100 g Wild garlic

50 g Cream cheese

10 g Corn starch

2 tbsp Bread crumbs

Salt and pepper

1 Egg(s), to brush

FOR THE SALAD

100 g QimiQ Classic, room temperature

250 g Asparagus, diced

250 g Kohlrabi, diced

100 g Cherry tomatoes, halved

125 g Natural yogurt

45 ml Olive oil

1 tbsp Apple cider vinegar

3 tbsp Mixed herbs, minced

Salt and pepper

Sugar

METHOD

1. Preheat the oven to 360° F (conventional oven).
2. Peel the asparagus and cook in salted and sugared water for approx. 10 minutes.
3. Blanch the wild garlic and squeeze out the excess water.
4. Whisk QimiQ Classic smooth. Add the cream cheese, corn starch, bread crumbs, salt and pepper and mix well.
5. Pre-prepare the pastry according to the instructions on the packet and cut into 4 equal strips.
6. Spread the QimiQ mixture onto the pastry strips. Wrap the asparagus in the pastry leaving the ends free (see photo).
7. Brush with egg, cover the asparagus tips with tin foil and bake in the hot oven for approx. 20 minutes.
8. For the salad, cook the asparagus and kohlrabi until

soft.

9. Blend the QimiQ Classic, yogurt, oil, vinegar, herbs and seasoning until smooth.

10. Marinate the pre-prepared salad with the dressing.