



# BAKED ASPARAGUS IN PUFF PASTRY

## 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



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

## 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.