

ASPARAGUS

with diced ham, hollandaise sauce
 and potato snow

Ingredients	Asparagus
225 g	Asparagus (cooked)
60 ml	Asparagus or vegetable stock
12 g	GELEAcold
	Salt, sugar

Ingredients	Diced ham
105 g	Ham
45 ml	Stock
6 g	GELEAcold

Ingredients	Hollandaise sauce
100 g	Melted butter
3 g	Egg yolks
125 ml	Asparagus stock (cold)
	Salt, pepper, dash of lemon juice

Ingredients	Potato snow
500 g	Boiled potatoes
300 ml	Cold milk
200 g	Melted butter
40 g	GELEAcold
	Nutmeg, salt, pepper

Nutrition facts for one serving
 (approx. 260 g)

Energy/Calories	1543 kJ/ 367 kcal
Fat	26.9 g
Of which saturates	10.0 g
Carbohydrates	17.2 g
Of which sugars	6.5 g
Fibre	4.0 g
Protein	9.7 g
Salt	2.0 g

Asparagus:

Blend the cooked asparagus, asparagus/vegetable stock and seasonings to a very fine puree for 5 minutes then add the GELEAcold and stir in for 20 seconds. Pipe the mass into an "Asparagus" silicone mould with a disposable piping bag, cover with cling film then freeze.

Diced ham:

Blend the ham and the stock to a very fine puree for 5 minutes then add the GELEAcold and stir in for 20 seconds. Use a disposable piping bag to pipe the mass into an "Ice Cubes" mould (cube size 1x1 cm), cover with cling film then freeze.

Alternatively: Fill the mass into a piping bag with a nozzle and pipe small decorative drops onto a GN baking tray then freeze.

Hollandaise sauce:

Beat the egg yolks with the cold asparagus stock in a water bath at 70°C until creamy then gradually stir in the melted butter and season to taste.

Potato snow:

Blend the potatoes, milk, butter and seasonings to a very fine puree for 5 minutes then add the GELEAcold and stir in for 20 seconds. Use a disposable piping bag to pipe the mass in decorative shapes onto a GN baking tray then freeze.

Alternatively: Use a spoon to shape the mass into dumplings, place on a GN baking tray then freeze.

Heating/serving:

Place the frozen food on a plate, cover and heat at 100°C in a steam oven for 12-15 minutes. Serve with the sauce.

Kitchen tips:

The finer the puree, the better the result! We recommend the Robot-Coupe Blixer and a pureeing time of 5 minutes. Cover and heat in the microwave for max. 5 minutes at medium heat (400W). Test heating behaviour beforehand!



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