

**Preparation:**

Stir all the ingredients together, with the exception of the SPUMA instant, heat to 60 °C then strain through a fine sieve. Stir in the SPUMA instant, pour the mixture into a 0.5 l cream whipper and close tightly. Foam up with 1-2 chargers, shake well and leave to stand for 5-10 minutes. Keep hot in a bain-marie at 70 °C until serving.

**Recommendation:**

The recipe is especially suitable for whipping in a food processor with a whisk when larger quantities are needed. Simply whip the mixture for approx. 15 minutes then portion into dessert glasses.

**Ingredients**    **Sauce Hollandaise**

200 g	Melted butter
150 g	Asparagus stock
50 ml	Cream, 30%
	Salt, white pepper
	Lemon juice
8 g*	SPUMA instant

\* 1 measuring spoon = 4 g



Serviervorschlag

Nutrition facts per 100 g	
Energy/ Calories	1348 kJ/ 322 kcal
Fat Of which saturates	35.7 g 23.0 g
Carbohydrates Of which sugars	1.5 g < 0.1 g
Fibre	1.0 g
Protein	0.5 g
Salt	< 0.1 g