ASPARAGUS FLAN WITH GORGONZOLA FONDUE



Menù Ingredients

12 Punte di asparagi verdi lessate - Boiled Green Asparagus Tips - U71X
180 g Grancrema di asparagi - Grancrema spread with asparagus - KM1
300 g. Grancrema di Gorgonzola D.O.P. - Grancrema cheese sauce with Gorgonzola PDO - KF1X

Ingredients

120 g. Parmesan Wafer
180 ml Fresh cream
60 g Parmigiano Reggiano, greated
180 g Egg

Chef: Leonardo Pellacani

Method

Serve 6
In a bowl mix the asparagus sauce, the egg yolks, cream and grated Parmesan cheese. Add egg whites, whipped until stiff peaks, to the mixture and mix gently . Pour the mixture into buttered molds and bake them in the oven at 140 ° C for 30 minutes. Heat the gorgonzola fondue and pour it on the bottom of the plate, remove the flan from mold and place it int the center. Decorate with a parmesan waffle and two asparagus tips.

Gluten Free Method

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