

## ASPARAGUS FLAN WITH GORGONZOLA FONDUE



**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 in the center. Decorate with a parmesan waffle and two asparagus tips.

### Gluten Free Method

### 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, grated

180 g Egg