

## ASPARAGUS FLAN WITH PRAWNS



**Chef:** Gianluca Galliera

### Method

Pour a portion of egg appareil into a bowl and add the saffron, the asparagus tips sauce and the potato flakes to thicken. Line a mould with puff pastry, fill it with the Bruschetta Mia cheese and the prawns. Arrange the asparagus in a radial pattern. Bind the ingredients by pouring in the prepared appareil. Bake in the oven with fan at 170/180° C for about 30/40 minutes. Let the flan cool before removing from the mould and serve with fresh chopped parsley.

### Gluten Free Method

### Menù Ingredients

100 g Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020

150 g Èmazzancolle - MJ1

200 g Gransalsa di punte di asparagi - Gransalsa sauce with asparagus tips - CY107

30 g Fiokki - Fiokki Potato Flakes - PC0

50 g. (6 pieces) Punte di asparagi verdi lessate - Boiled Green Asparagus Tips - U71X

### Ingredients

1 portion egg appareil

230 g puff pastry

1 sachet saffron

fresh parsley