

ASPARAGUS FLAN WITH TIGER PRAWNS



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
- n° 6 Punta di asparagi verdi lessate - Boiled Green Asparagus Tips - U71

Ingredients

- 1 portion egg appareil
- 230 g puff pastry
- 1 sachet saffron
- fresh parsley

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 tiger 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.