

WESTMARK
MACH'S EINFACH!

It's
season!



Ingredients for 2-3 portions:

- 500 g strawberries
- 250 g white asparagus
- 250 g green asparagus
- 3 tbsp olive oil
- 3 tbsp maple syrup
- 3 tbsp balsamic vinegar
- fresh basil
- salt
- coarse pepper
- a little rapeseed oil



Strawberry & asparagus salad

Preparation:

1. Remove the crowns from the strawberries and cut them into quarters or halves, depending on their size.
2. Peel the white asparagus (only the bottom two thirds).
3. Peel the green asparagus (only the bottom third).
4. Cut both types of asparagus diagonally into slices approx. 0.5 cm wide.
5. Heat the rapeseed oil in a pan and fry the asparagus pieces for about 5 minutes and then leave to cool.
6. Mix the asparagus with the strawberries and add the olive oil, maple syrup and balsamic vinegar.
7. Roughly chop the basil, fold in and season with salt and pepper.





Ingredients:

- frozen tarte flambée dough
- 200 g pesto
- salt and pepper
- 100 g green asparagus
- 1 red onion
- 1 red pepper
- 200 g diced ham
- fresh thyme leaves
- 30 g Parmesan cheese

Asparagus tarte flambée

Preparation:

1. Preheat the oven to 220 °C top/bottom heat.
2. Remove the woody ends of the asparagus and peel the lower part of the spears. Halve the asparagus spears and cut into even strips.
3. Roll out the tarte flambée dough, place on a baking tray and spread evenly with the pesto.
4. Spread the asparagus, onion, pepper and diced ham evenly over the tarte flambée and season with salt, pepper and fresh thyme leaves.
5. Sprinkle over the grated Parmesan and bake in the preheated oven on the middle shelf for about 15 minutes until crispy.



Ingredients for 2 portions:

- 1 bunch of green asparagus
- 50 g cooked ham, cut into strips
- 2 eggs
- 1 tbsp vinegar
- 1 packet (200 ml) of hollandaise sauce
- 2 multigrain rolls
- 1 tbsp pickled capers
- salt



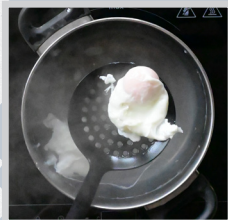
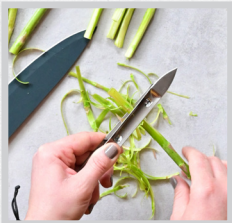
Eggs Benedict with asparagus

Preparation:

1. Bring approx. 1.5 litres of salted water to the boil in a pan.
2. Meanwhile, wash the asparagus, cut off the woody ends and, if necessary, peel the bottom third of the spears with an asparagus peeler.

3. As soon as the water boils, blanch the asparagus in it for about 2-3 minutes, then drain and place on a serving dish.
4. Drain the cooking water and bring 1 litre of fresh water to the boil in the same pan.
5. Meanwhile, roll up the strips of cooked ham a little and arrange on the serving dish together with the chopped bread rolls and blanched asparagus.
6. Then add 1 tablespoon of vinegar to the boiling water

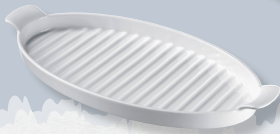




and reduce the heat. The water should only boil.

7. Crack the eggs one by one into a cup and carefully slide them into the water one by one.
8. Remove with a slotted spoon after approx. 2-3 minutes and place on top of the asparagus. Finish with 1 tbsp of capers and set the serving dish aside briefly.
9. Pour the heated hollandaise sauce into a sauce boat and use it to round off the finished dish.

Westmark product tips:



Ingredients for 3 portions:

- 1 kg white asparagus
- approx. 2 litres water
- 50 g butter for the stock
- 1 tbsp sugar
- lemon juice from ½ lemon
- salt
- pepper
- 200 ml cream
- 80 g butter for the roux
- 80 g flour for the roux



Cream of asparagus soup

Preparation:

1. Clean and peel the asparagus and trim the bottom ends. Place the peel and ends in a pan and fill with cold water.
2. Add the butter, lemon juice, sugar, salt and pepper and bring everything slowly to the boil. Simmer gently for approx. 10 minutes.
3. Remove the pan from the heat and pour the contents through a fine sieve (collect the stock).
4. Pour the stock back into the pan, season with a little salt and bring to the boil. Add the peeled asparagus to the boiling stock and cook for 10 minutes.
5. Lift the asparagus out of the stock and cut into pieces. Leave the stock to cool.
6. In a second pan, make a roux with the butter and flour, deglaze with the stock while stirring. Bring the soup to the boil.
7. Simmer gently for 15 minutes. Add the cream and bring to the boil again.





Ingredients for 12 pieces:

- 1 puff pastry roll from the chiller cabinet
- 125 g crème fraîche
- 80 g raw ham
- a good handful of grated cheese
- 250 g green asparagus

Asparagus snails

Preparation:

1. Wash the asparagus, peel the bottom third and remove the woody end. Meanwhile, preheat the oven to 175 °C fan oven.
2. Unroll the puff pastry and spread with the crème fraîche. Cut the ham into slices, place on the pastry and sprinkle with cheese.
3. Place the asparagus spears evenly on top and wrap everything into a tight roll.
4. Cut the roll into 12 equally thick slices with a sharp knife.
5. Place the snails on a baking tray lined with baking paper and bake for about 15-20 minutes.



Dealer's address field



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