## Blanched green asparagus with egg foam, bacon powder

Cuisine: Czech<br>Food category: Pork



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Company: Retigo


Program steps

## Preheating: $99^{\circ} \mathrm{C}$

| 1 | (1) Steaming |  | (1) Termination by time | © 00:04 | hh:mm | 80 99 | ${ }^{\circ} \mathrm{C}$ | $\pm 50$ | \% | $\bar{\beta}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 2 | take out the asparagus and place the vacuum bag in |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |
| 3 | take out the cooked eggs and place the tray with parma ham in |  |  |  |  |  |  |  |  |  |
|  | \$ $¢$ S Hotair | $\mid$ \| 0 \% | $\Theta^{\text {Termination by time }}$ | () 01:00 | hh:mm | 80 80 | ${ }^{\circ} \mathrm{C}$ | - 50 | \% | $\bar{X}$ |


| Ingredients - number of portions - 8 |  |  |
| :--- | :---: | :---: |
| Name | Value | Unit |
| green asparagus | 40 | pcs |
| chicken eggs | 6 | pcs |
| butter | 40 | 9 |
| milk 3.5\% | 30 | ml |
| double cream | 35 | ml |
| parma ham slices | 10 | pcs |
| salt | 1 | g |
| ground black pepper, ground | 1 | g |
| chives | 5 | g |
| chicken eggs | 0 | g |

Directions

1. Set the oven on steam at $99^{\circ} \mathrm{C}$.
2. Season the asparagus and blanche 4 minutes or until tender. Chill
in iced water or in a blast chiller.
3. In a bowl mix eggs, milk, cream and melted brown butter. Season
with salt and vacuum seal.
4. Set the oven on steam at $75^{\circ} \mathrm{C}$ and cook for 25 minutes.
5. Transfer cooked eggs into an espuma gun and charge with two
gas cartridges. Keep in a warm place.
6. Set the oven on dry heat at $80^{\circ} \mathrm{C}$.
7. Lay out the Parma ham on a baking tray and dehydrate for 1 hour
or until it crisps.
8. In a blender, blitz to a powder.
9. Reheat the asparagus and plate. Spray the egg foam onto the
asparagus and garnish with bacon powder and chives.

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## Nutrition and allergens

Allergens: 3, 7
Minerals: $\mathrm{Ca}, \mathrm{Co}, \mathrm{Cr}, \mathrm{Cu}, \mathrm{F}, \mathrm{Fe}, \mathrm{I}, \mathrm{K}, \mathrm{Mg}, \mathrm{Mn}, \mathrm{Na}, \mathrm{P}, \mathrm{Se}, \mathrm{Zn}$
Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová

| Nutritional value of one portion | Value |
| :--- | :---: |
| Energy | 38.1 kJ |
| Carbohydrate | 0.1 g |
| Fat | 4.2 g |
| Protein | 0.1 g |
| Water | 0 g |

Recommended accessories


Vision Bake


GN container Stainless steel perforated

