

Blanched green asparagus with egg foam, bacon powder

Cuisine: Czech

Food category: Pork



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Company: Retigo



Program steps

Preheating: 99 °C

1	Steaming	Termination by time	00:04	hh:mm	99 °C	+ 50 %	
2 take out the asparagus and place the vacuum bag in							
	Steaming	Termination by time	00:25	hh:mm	75 °C	+ 50 %	
3 take out the cooked eggs and place the tray with parma ham in							
	Hot air	0 %	Termination by time	01:00	hh:mm	80 °C	+ 50 %

Ingredients - number of portions - 8

Name	Value	Unit
green asparagus	40	pcs
chicken eggs	6	pcs
butter soft	40	g
milk 3.5%	30	ml
double cream	35	ml
parma ham slices	10	pcs
salt	1	g
freshly ground black pepper, ground	1	g
chives	5	g
chicken eggs	0	g

Nutrition and allergens

Allergens: 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

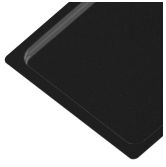
Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová

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

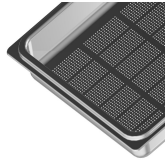
Directions

1. Set the oven on steam at 99°C.
2. Season the asparagus and blanch 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°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°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.

Recommended accessories



Vision Bake



GN container Stainless
steel perforated