

Choose natural Swiss premium quality



Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

Grilled Asparagus With Parmesan Sauce

Serves 4

12 fresh asparagus spears, trimmed
60ml olive oil
Salt and freshly ground black pepper, to taste
4 parmesan wafers, for garnishing

Parmesan Sauce

20g **Haco Cream Sauce**
200ml lukewarm water
50g parmesan cheese

- For the parmesan sauce: Mix the **Haco Cream Sauce** and 200ml lukewarm water in a saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 2 minutes. Add in the parmesan cheese and stir until sauce coats the back of the spoon. Season to taste with salt and freshly ground black pepper.
- Brush the asparagus evenly with olive oil. Season with salt and freshly ground black pepper. Place the asparagus in a preheated grill and grill over high heat for about 3 minutes.
- To serve: Place 3 grilled asparagus onto each serving plate and spoon the parmesan sauce over. Garnish with a piece of parmesan wafer.