



Asparagus and bacon flan served with herb salad.

Asparagus and bacon flan
300 g green asparagus
160 g spicy bacon or ham
150 g Ländle cream
80 g spicy Ländle Klostertaler
or NEW: Ländle Montforter
3 eggs
2 egg yolks

Herb salad
500 g wild herb salad
50 g parmesan cheese
100 g mayonnaise
60 g Ländle sour cream
20 g white balsamic vinegar
30 g Ländle milk

Preparation:

Cut the bacon into cubes or strips. Clean the asparagus and briefly blanch it in boiling salted water.

Quench in ice water and dry. Cut into 1 cm pieces. Mix the ham and asparagus and distribute in a tartlet form, a half-height tray or in molds. Diameter approx. 20 cm.

Whisk eggs and yolks together. Bring the Ländle cream to the boil and stir in 2/3 of the cheese. Take the cheese sauce off the stove, let it cool down a bit and mix it with the beaten eggs.

Season to taste with salt, pepper and nutmeg. Pour the topping over the asparagus and bacon mixture.

Put the form in a baking sheet and pour about 1 liter of hot water on the baking sheet. Cover and cook the flan at approx. 75 to 80 ° C for 20 to 25 minutes.

Take out of the oven, let cool down briefly and remove the mold. Scatter the rest of the cheese on top and briefly gratinate in a hot oven.

Herb salad

Finely grate the cheese. Mix the mayonnaise with balsamic vinegar, Ländle sour cream and Ländle milk. Season to taste with salt and pepper and lightly marinate the salad.