



## 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.