



20th ANNIVERSARY  
1992 - 2012

## *Crunchy Asparagus Roll and Wasabi Cream*



### ***Ingredients (Serving 8)***

#### White Toque

Description	Item code
30 pc X-Fine Asparagus Spears 4"	40718
1 feuille de Brick Dough	64002
1 Lb Forest Mushroom Mix	52101
Echire Unsaletd Butter Cup	59250

#### At your local supermarket

Description
Sesame Seeds
Heavy Cream
Wasabi Powder
Salt

### ***Cooking directions***

1. Cut the brick dough sheet in 4 rectangles.
2. Roll the asparagus in the brick dough, and hold it together with a tooth pic.
3. Brush each roll with butter and sprinkle with sesame seeds.
4. Bake in the oven until golden brown.
5. Mix the heavy cream with the wasabi powder.
6. Serve warm with the wasabi cream.