



Asparagus-cream chesse spread

Ingredients (six- eight servings):

- 8,81 oz (250g) white asparagus
- 1/8 oz (1 TL) butter
- salt
- fresh copped pepper
- 1/16 oz (0,5 TL) brown sugar
- 10,6 oz cream cheese original (300g). We recommend 2 kegs Almonta Original

Preparation:

- Clean and skin the asparagus and cut them in 2-3 centimeter long pieces.
- Heat butter in a pan, brown the asparagus firm to the bite. Season with salt and pepper.
- Sprinkle it with sugar so that they can caramelize.
- Now put the asparagus in a bowl so that they can cool down.
- Mix the asparagus with Almonta Original and season with salt and pepper.

Nutrition facts (per serving):

- calories: 491 kJ / 118 kcal
- proteins : 2,8g
- fat: 10,8g
- carbohydrates: 2,1g

