




Creamy alpine cheese, peas and asparagus






A recipe by Andrea Muggiano, chef at the Moncucchetto restaurant.

Preparation

	Time required	+ 2 hours
	Difficulty	Average - For amateurs
	Portion size	4 people

Features

	Dish	Vegetarian - Creamy alpine cheese
	Typical product	Alpine cheese - 0 km
	Suitable in	Summer - Delicious lunches

INGREDIENTS

Creamy alpine cheese

- 500 g cream
- 150 g grated alpine cheese
- 20 g gelatine fish glue or agar-agar
- 20 g asparagus tips (2 pcs.)
- to taste oil, salt, pepper, (herbs, flowers)

Pea and asparagus sauce

- 150 g peas
- 150 g asparagus stalks
- 300 g yoghurt
- 20 g shallot, chopped
- To taste oil, salt and pepper

Creamy alpine cheese

PREPARATION

Pour the cream into a container and add the grated alpine cheese, cover with foil and leave to macerate in the fridge overnight (12 hours). After this time, filter the cream with a chinoix (sieve), collecting the waste for another preparation (e.g. stirring in risotto), then cool the cream and add the soaked and squeezed gelatin.

Pour the mixture into single-portion molds until half full, place in the fridge and leave to harden for about 15 minutes. Once this is done, put the cooked and seasoned asparagus tips inside, fill with the remaining mixture and place in the freezer for at least 30 minutes before unmolding.

Pea and asparagus sauce

Clean the asparagus, blanch the tips and keep them aside for the previous preparation.

Take the peas and the asparagus stalks and cook them in plenty of salted water for about 8 minutes, then cool them in water and ice. In a small saucepan, sauté the shallot with a drizzle of extra virgin olive oil, add peas and asparagus and season, then transfer everything into a bowl, add the yogurt and blend, adjusting the taste until you get a smooth and velvety cream, if necessary, pass everything through a strainer and keep aside.

Plating up

Turn out the cream cheese and allow it to thaw for at least 20 minutes. Spread the pea and asparagus sauce in a circle in the center of the plate and place the cream cheese on top. Garnish with wild herbs and flowers and finish with a drizzle of extra virgin olive oil.