



Roast beef with *green asparagus* and **horseradish cream**

Portions: 2-3

Preparation time: 15 min

INGREDIENTS



200 g roast beef, cut thinly
200 g small green asparagus spears

For the cream:

2 tablespoons table horseradish
50 g cream cheese
1 tablespoon lemon juice
Sea salt
Freshly ground black pepper

PREPARATION



1. For the cream: Mix ingredients and coat the roast beef slices with mixture
2. Boil small green asparagus spears for 4–5 minutes until firm to the bite, rinse with cold water and roll in beef slices.



Bon appétit!