

## *Fried asparagus with GOLDSTEIG Wafer-Thin Almdammer Cheese Slices with bacon and peaches*



**Up to 30  
min.**



**Normal**



### *Zubereitung*

1. Peel the asparagus and fry them in a pan with butter until they're still firm to the bite. Then season with salt, pepper, lemon juice and sugar.
2. Cook the bacon on a grill in the oven at 160°C until crispy.
3. Remove the stones from the peaches, cut them into slices and heat them up in a pan with apple juice and honey.
4. Place the asparagus on the plate and cover them with **GOLDSTEIG Wafer-Thin Almdammer Cheese Slices**. Arrange the crispy bacon and peach too.

### *Zutaten*



#### **For 4 people:**

- 20 asparagus spears
- 8 slices of bacon
- 1 pack of **GOLDSTEIG Wafer-Thin Almdammer Cheese Slices**
- 2 peaches
- 40 g butter
- 50 ml apple juice
- 50 g honey
- Salt, pepper, lemon juice and 1 pinch of sugar