

Ham and asparagus gratin with the thermomix

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For the thermomix gratin :

1kg of white asparagus

600g of water

30g of grated Gruyère cheese

4 slices of white ham

1 pinch of salt For the Thermomix béchamel sauce :

500g of milk

60g of flour

40g of butter

1 pinch of salt

1 pinch of pepper

Nutmeg

Preheat the oven to 220°C

For the béchamel sauce :

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See the recipe for [béchamel sauce in the Thermomix](#).

For the gratin :

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Peel, wash, and place the asparagus on the Varoma tray. Add water and a pinch of salt. Set for 25 minutes at Varoma temperature, speed 1.

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When done, keep warm.

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Wrap 3 asparagus in a slice of ham and place them in an ovenproof dish. Repeat with the remaining asparagus.

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Pour the béchamel sauce over the asparagus and ham. Sprinkle with Gruyère cheese.

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Bake for 10 minutes.

Serve immediately. Enjoy your meal !