



GOATS CHEESE MOUSSE AND ASPARAGUS RINGS

QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

4 Slice(s) of brown bread

250 g Green asparagus, peeled

FOR THE MOUSSE

375 g QimiQ Classic, unchilled

150 g Goat cheese, crushed

20 ml Balsamic vinegar, white

Salt and pepper

1 Garlic, finely chopped

125 ml Cream 36 % fat, whipped

METHOD

1. Use a dessert ring (8 cm Ø) to cut 4 discs out of the slices of bread. Blanch the asparagus and rinse with cold water to retain the colour.
2. For the mousse whisk QimiQ Classic smooth. Add the goats cheese, vinegar and seasoning and mix well. Fold in the whipped cream.
3. Place the bread discs back into the dessert rings. Cover with a layer of mousse, followed by a layer of asparagus and repeat this procedure until the ring is full, finishing with a layer of mousse.
4. Cover with cling film and chill for at least 4 hours (preferably over night).
5. Cut round the inside edge of the ring with a sharp knife.