



GOATS CHEESE MOUSSE AND ASPARAGUS RINGS

QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

10 Slice(s) of brown bread

600 g Green asparagus, peeled

FOR THE MOUSSE

250 g QimiQ Classic, unchilled

250 g Goat cheese, crushed

40 ml Balsamic vinegar, white

Salt and pepper

Oregano, finely chopped

Thyme, finely chopped

Garlic, finely chopped

250 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.