



# TUNA TARTAR WITH PEA MOUSSE



## QimiQ BENEFITS

- Quick and easy preparation



15



easy

## INGREDIENTS FOR 6 DESSERT RINGS Ø 6.3 CM

### FOR THE TARTAR

<b>100 g</b>	QimiQ Classic, unchilled
<b>200 g</b>	Tuna, fresh, finely sliced
<b>20 g</b>	Spring onion(s), finely sliced
<b>1</b>	Lime(s), juice and finely grated zest
<b>15 g</b>	White sesame seeds, roasted
	Salt and pepper

### FOR THE PEA MOUSSE

<b>150 g</b>	QimiQ Classic
<b>100 g</b>	Green peas
	Salt and pepper
	Sugar
<b>125 ml</b>	Cream 36 % fat, whipped

## METHOD

1. For the tuna tartar, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. For the pea mousse, blend the QimiQ Classic, peas and seasoning smooth. Fold in the whipped cream.
3. Layer the tuna tartar and pea mousse alternately in the 6.3 cm dessert rings and chill for at least 4 hours (preferably over night).