



# SALSIFY SOUBISE



## QimiQ BENEFITS

- Good crust formation
- Longer presentation times
- Quick and easy preparation
- Creamy consistency



15



easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Cream Base

**400 g** Onion(s), chopped

**200 g** Shallot(s), chopped

**30 g** Garlic, chopped

Ground nutmeg

Salt

White pepper

**160 g** Butter

**700 g** Black salsify, peeled

**100 g** Olive oil

**180 g** White wine

## FOR THE CRUMB CRUST

**140 g** QimiQ Classic, unchilled

**140 g** Butter, melted

**100 g** Bread crumbs

**100 g** Rio Briati Parmesan

**20 g** Flat-leaf parsley

**4 g** Thyme

**2 g** Oregano

**2 g** Basil

Salt and pepper

**4 g** Mustard powder

## METHOD

1. Sauté the onions, garlic, shallots and black salsify in butter and simmer until fork tender. Finish with the QimiQ Sauce Base.
2. For the crumb crust: whisk the unchilled QimiQ Classic smooth. Add the melted butter and mix well. Add the remaining ingredients and mix well.
3. Place the ragout into a mould, spread the gratin mixture onto the top and bake at 180°C.