



PORCINI MUSHROOM TERRINE

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Acid and alcohol stable
- Stable consistency



25



easy

INGREDIENTS FOR 6 PORTIONS

1	Shallot(s)
1	Garlic clove(s)
200 g	Porcini mushrooms
1 tbsp	Butter
300 g	Ham
500 g	QimiQ Classic
2 tbsp	Dijon mustard
1 tbsp	Porcino flour
	Salt and pepper

METHOD

1. Peel and chop the shallot and garlic and chop the mushrooms. Fry together in the butter until all of the fluid from the mushrooms has evaporated.
2. Mince the ham. Add to the mushroom mixture, QimiQ Classic, mustard and porcini flour and season with salt and pepper. Blend to a smooth paste.
3. Wet the inside of one large or two small terrine moulds and line with cling film. Pour the mixture into the form (approx. 2 finger thick) and chill.
4. Tip out of the mould, remove the cling film and portion into slices. Serve with pickled porcini and salad.