



# PARSNIP PUREE WITH BLUE CHEESE



## QimiQ BENEFITS

- Deep freeze stable
- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 1000 G

<b>142 g</b>	QimiQ Cream Base
<b>372 g</b>	Parsnips, fresh, peeled
<b>36 g</b>	Onion(s), diced
<b>36 g</b>	Butter
<b>59 g</b>	White wine
<b>18 g</b>	White wine vinegar
<b>118 g</b>	Vegetable stock
<b>207 g</b>	Blue veined cheese
<b>7 g</b>	Salt
<b>1 g</b>	Cayenne pepper
<b>5 g</b>	Starch Novation 4600

## METHOD

1. Slice the turnips and fry in the butter until soft. Do not allow to colour.
2. Douse with the white wine and vinegar. Reduce and add the vegetable stock and QimiQ Sauce Base.
3. Allow to cook until the turnips are tender. Place the mixture in a bowl cutter, add the blue cheese and blend smooth.
4. Season to taste, add the starch and mix well.  
Chill.