



FRIED ARTICHOKES WITH PIQUILLO PEPPER AND WHITE PARMESAN MOUSSE



QimiQ BENEFITS

- Quick and easy preparation
- Full creamy taste with less fat and cholesterol



25



medium

INGREDIENTS FOR 1 RECIPE

FRIED ARTICHOKES WITH PIQUILLO PEPPER

FOR THE MOUSSE

263 g	QimiQ Classic
211 g	QimiQ Cream Base
526 g	Parmesan
150 g	Parmesan, coarsely grated

METHOD

1. For the mousse, dice the parmesan into 1 cm large cubes and freeze.
2. Place in a bowl cutter with the QimiQ Classic and QimiQ Sauce Base and blend to a creamy mousse.
3. Pour into silicone moulds and freeze until fairly hard. Roll in the grated parmesan cheese.
4. Assemble and garnish with deep fried slices of chili and cress.