



# KOHLRABI AND TRUFFEL CREAM

## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

## INGREDIENTS FOR 609 G

**50 g** Shallot(s), finely chopped

**40 g** Olive oil

**200 g** Kohlrabi, diced

**130 g** Vegetable stock

**100 g** QimiQ Classic

**50 g** Butter

**5 g** White truffle paste

**5 g** Salt

**1 g** White pepper

## TO BIND

**12 g** Corn flour / starch

**20 g** Vegetable stock

## METHOD

1. Fry the shallots in olive oil until soft, do not allow to colour. Add the diced kohlrabi, douse with the stock and cook until tender. Blend smooth, bring to the boil, bind with the starch/vegetable stock mixture and simmer for 3 minutes.
2. Blend the mixture with the QimiQ Classic, butter, truffel paste and seasoning with a burr mixer until smooth and adjust the seasoning.