



RED ONION CONFIT WITH GRUYÈRE CHEESE MOUSSE AND ORANGE MARMELADE



QimiQ BENEFITS

- Deep freeze stable
- Quick and easy preparation



15



easy

INGREDIENTS FOR 1 RECIPE

RED ONION CONFIT

SPICY ORANGE MARMALADE

FOR THE MOUSSE

263 g QimiQ Classic

211 g QimiQ Cream Base

526 g Gruyère min. 50 % fat , diced

METHOD

1. For the mousse, freeze the diced Gruyère cheese.
2. Place in a bowl cutter, add the QimiQ Classic and QimiQ Sauce Base and blend to a creamy consistency.
3. Work in the starch and chill well.
4. Assemble and garnish with cheese chips, cress and wild asparagus in tempura batter.