



CAMEMBERT CREAM WITH KOHLRABI AND TRUFFEL



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 1 RECIPE

KOHLRABI AND TRUFFEL CREAM

FOR THE CREME

517 g Camembert 70 % fat , diced

258 g QimiQ Classic

207 g QimiQ Cream Base

18 g Starch Novation 4600

METHOD

1. For the cream, freeze the diced Camembert.
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 diced truffel, melted Parmesan, chili and cress.