



# PARSNIP PUREE WITH BLUE CHEESE AND PURPLE CARROT CREAM



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 1 RECIPE

### PURPLE CARROT CREAM

#### FOR THE TURNIP PUREE

<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

#### TO BIND

<b>8 g</b>	Corn flour / starch
<b>20 g</b>	Vegetable stock

## METHOD

1. For the puree, dice 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. Bring back to the boil, bind with the starch/ vegetable stock mixture and simmer for 3 minutes.
5. Season to taste, mix well and chill.
6. Assemble and garnish with slices of chili and beetroot cress.