



KOHLRABI AND TRUFFEL CREAM

QimiQ BENEFITS

- Deep freeze stable
- 100% natural, contains no preservatives, additives or emulsifiers



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easy

INGREDIENTS FOR 609 G

50 g	Shallot(s), finely chopped
40 g	Olive oil
200 g	Kohlrabi, diced
150 g	Vegetable stock
100 g	QimiQ Classic
50 g	Butter
5 g	White truffle paste
5 g	Salt
1 g	White pepper
8 g	Starch Novation 4600

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.
2. Place the mixture in the Pacojet with QimiQ Classic, butter, truffel paste and seasoning and blend smooth. Adjust the seasoning and bind with the starch.