



PARSNIP PUREE WITH BLUE CHEESE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 1024 G

142 g	QimiQ Cream Base
372 g	Parsnips, fresh, peeled
36 g	Onion(s), diced
36 g	Butter
59 g	White wine
18 g	White wine vinegar
118 g	Vegetable stock
207 g	Blue veined cheese
7 g	Salt
1 g	Cayenne pepper

TO BIND

8 g	Corn flour / starch
20 g	Vegetable stock

METHOD

1. Slice 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 and mix well.
Chill.