



# JELLIED PORCINI TARTARE WITH PARSLEY MOUSSE



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- 100% natural, contains no preservatives, additives or emulsifiers
- Full creamy taste with less fat and cholesterol



15



easy

## INGREDIENTS FOR 1 RECIPE

### JELLIED PORCINI TARTARE

#### FOR THE MOUSSE

**140 g** Flat-leaf parsley

**85 g** QimiQ Classic

**50 g** Butter

**4.5 g** Salt

**2 g** White pepper

## METHOD

1. Blanch the parsley in well salted water. Drain, cut up roughly, squeeze off excess liquid and place in a bowl cutter.
2. Add the QimiQ Classic and butter, blend to a fine puree and salt to taste.
3. Pour into required moulds and chill well.
4. Assemble and garnish with vegetable straws, chips and chili.