



# RED ONION CONFIT WITH GRUYÈRE CHEESE MOUSSE AND ORANGE MARMELADE



## QimiQ BENEFITS

- Quick and easy preparation
- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

## INGREDIENTS FOR 1 RECIPE

### RED ONION CONFIT

### SPICY ORANGE MARMALADE

### FOR THE MOUSSE

**263 g** QimiQ Classic

**211 g** QimiQ Cream Base

**526 g** Gruyère min. 50 % fat , diced

## METHOD

1. For the mousse, freeze the diced Gruyère cheese.
2. Place in a bowl cutter, add the QimiQ Classic and QimiQ Sauce Base and blend to a creamy consistency.
3. Assemble and garnish with cheese chips, cress and wild asparagus in tempura batter.