



BEETROOT JELLY WITH WHITE CHOCOLATE ESPUMA, BASIL ICE CREAM AND PEANUT CRUMBS FROM OLIVER SCHEIBLAUER



QimiQ BENEFITS

- Creamy consistency
- Deep freeze stable



25



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE BEETROOT JELLY

1	Beetroot(s)
500 ml	Black currant juice
1	Star aniseed
4	Cloves
0.5	Stick of cinnamon
2	Juniper berries
1	Bay leaf
75 g	Sugar
5 g	Agar, dried
2	Gelatine sheets à 3 g

FOR THE WHITE CHOCOLATE ESPUMA

70 g	QimiQ Classic
200 ml	Whipping cream 36 % fat
100 g	White chocolate

FOR THE BASIL ICE CREAM

250 g	QimiQ Classic
60 g	Egg yolk(s)
100 g	Sugar
1 g	Salt
60 g	Basil
100 ml	Whipping cream 36 % fat

FOR THE PEANUT CRUMBS

300 g	Egg white(s)
250 g	Sugar
3 g	Agar, dried
200 g	Peanuts, chopped
1 g	Xanthan
200 g	Macadamia nuts, chopped

METHOD

1. For the jelly: peel and cut the beetroot and cook with the juice and spices for 1.5 hours. Drain. Mix 500 ml of beetroot stock with the Agar-Agar and cook for approx. 2-3 minutes. Stir in the dissolved gelatine. Pour the mixture into a square dish and allow to set. Tip the jelly out of the dish and cut into cubes.
2. For the white chocolate espuma: heat the QimiQ Classic with the cream and whisk smooth. Stir in the chocolate. Continue to stir over ice until cold. Pour into a 0.5 litre iSi Gourmet Whip bottle, screw in two chargers, shake well and chill.
3. For the basil ice cream: place the QimiQ Classic, egg yolks, sugar and salt in a Thermomix bowl and mix at 82° C. Blanch the basil. Blend with the cream until smooth. Combine the basil mixture with the egg mixture and pour into an ice cream machine.
4. For the peanut crumbs: beat the egg whites with the sugar, Xanthan, and Agar-Agar until stiff. Fold in the nuts. Spread

the mixture evenly onto a non-stick baking mat and bake at 160° C for 10 minutes. Reduce the heat to 50 °C and allow the mixture to dry over night. Allow to cool and break or cut into small pieces.

5. Serve the beetroot jelly with the white chocolate espuma, basil ice cream and peanut crumbs.