



JERUSALEM ARTICHOKE ROULADE WITH SALMON TROUT TARTARE



QimiQ BENEFITS

- Acid and alcohol stable
- Creamy indulgent taste with less fat
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE SPONGE

4	Egg white(s)
1 pinch(es)	Salt
4	Egg yolk(s)
60 g	Flour, plain
30 g	Flat-leaf parsley, finely chopped

FOR THE FILLING

125 g	QimiQ Whip Pastry Cream, chilled
200 g	QimiQ Classic, unchilled
450 g	Jerusalem artichoke, peeled
60 g	Onion(s), peeled
60 g	Butter
125 ml	White wine
500 ml	Clear vegetable stock
0.5 tsp	Salt
60 g	Cream cheese
60 g	Cream 30 % fat
60 ml	Noilly Prat/Vermouth dry
2 g	Orange zest
50 ml	Orange juice
10 ml	Lemon juice
1 pinch(es)	Ground nutmeg, ground

FOR THE TARTARE

200 g	QimiQ Classic, unchilled
80 g	Sour cream 15 % fat
800 g	Salmon trout fillet(s), skinned
120 g	Red onion(s), finely diced
20 g	Capers, finely chopped
80 g	Pickled salt gherkins, finely chopped
4 g	Salt
5 ml	Lemon juice

METHOD

1. For the sponge: whisk the egg whites with the salt until stiff. Carefully add the egg yolk and parsley and fold in the flour.
2. Pour the mixture onto a baking sheet lined with baking paper. Bake in a hot oven at 190 °C for approx. 10 minutes. Remove the sponge from the tin onto a clean tea towel, peel off the baking paper and allow to cool.
3. For the filling: sauté the Jerusalem artichoke and onions in butter.
4. Douse with the white wine and reduce. Add the vegetable stock (or water) and season with salt. Cook until the vegetables are soft and reduce until the liquid has almost completely evaporated.
5. Blend until smooth and allow the mixture to

cool.

6. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
7. Add the unchilled QimiQ Classic and whisk it smooth. Add the smooth QimiQ Classic, 300 g of the Jerusalem artichoke puree and the remaining ingredients to the QimiQ Whip and continue to whip until the required volume has been achieved.
8. Spread the filling onto the sponge and roll into a roulade. Allow to chill well.
9. For the tartare: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Serve with the roulade.