



GOAT CHEESE MOUSSE WITH ROASTED BEETS



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- Can replace cream partially or completely
- Full taste with less fat content



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easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

10 g Roasted garlic puree

280 g La Bonne Vie Goat Cheese, crumbled

30 ml Olive oil extra virgin

5 g Flat-leaf parsley, fresh

4 g Salt

0.5 Sugar

1 g White pepper

2 g Lemon peel, minced

60 g Beetroot, roasted

METHOD

1. Whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the roasted garlic puree, goat cheese, extra virgin olive oil, parsley, salt, sugar, white pepper and lemon zest.
3. Allow to chill covered in the refrigerator for up to 4 hours or overnight.
4. Place the roasted beets on top of the mousse and serve with a salad of choice drizzled with the olive oil and vinegar of choice.