



TRUFFLED POTATO FOAM CONE WITH PARMA HAM AND FRIED VEGETABLES



QimiQ BENEFITS

- Emulsifies with fat
- Full taste with less fat content



25



easy

INGREDIENTS FOR 10 PORTIONS

150 g QimiQ Whip Pastry Cream, chilled

310 g Floury potato(es), cooked

60 g Butter, melted

15 ml Truffle oil

6.5 g Salt

0.5 g Ground nutmeg, ground

200 g Parma ham, sliced

120 g Carrot(s), finely sliced

120 g Leek, finely sliced

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the potatoes and continue to whip until the required volume has been achieved.
3. Add the melted butter and truffle oil and whisk slowly until the mixture has emulsified. Season with the salt and nutmeg.
4. Fry the vegetable strips in hot sunflower oil and allow to drain on paper towel.
5. Serve the potato foam with Parma ham and vegetables.