



GAME MOUSSE WITH CRANBERRY AND APPLE RAGOUT



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Ambient storage
- Acid and alcohol stable
- Longer presentation times without loss of quality
- Foolproof real cream product, cannot be over whipped
- One bowl preparation



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE MOUSSE

300 g	QimiQ Whip Pastry Cream, chilled
400 g	Venison
80 g	Streaky smoked bacon, minced
	Curing salt
	Salt
	Pepper
	Juniper berries
	Thyme
	Crushed ice
80 ml	Game glace
40 ml	Brandy
20 ml	Port

FOR THE RAGOUT

2	Apple(s), sour, cut into segments
60 ml	White wine
20 ml	Calvados
80 g	Sugar
1	Lemon(s), squeezed
1 pinch(es)	Cinnamon
	Cloves, ground
1 tsp	Corn flour / starch
4	Apple(s), sour, diced
150 g	Cranberries

METHOD

1. For the mousse: sear the venison in hot fat and mince finely.
2. Add the bacon to the venison, mix well and freeze for 10 minutes.
3. Remove from the freezer, add the curing salt, salt, pepper, juniper berries and thyme and briefly mix together in a cutter.
4. Push through a fine sieve and whisk smooth over crushed ice.
5. Carefully fold in the game glacé, brandy and port and chill.
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 game mixture and continue to whip until the required volume has been achieved. Allow to chill for approx. 4 hours.
8. For the ragout: bring the sliced apple, white wine, calvados, sugar, lemon juice, cinnamon and cloves to the boil and

bind with the corn flour. Allow to cool and blend.

9. Form small dumplings out of the game mousse and serve with the apple ragout and lambs lettuce marinated with a raspberry and walnut dressing.