



MUSHROOM ESPUMA WITH VEGETABLES



QimiQ BENEFITS

- Acid and alcohol stable
- Creamy consistency
- Quick and easy preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE MUSHROOM ESPUMA

| | |
|---------------|-------------------------|
| 600 g | QimiQ Cream Base |
| 250 g | Mushrooms |
| 120 g | Onion(s), finely sliced |
| 10 g | Garlic, finely chopped |
| 20 ml | Olive oil |
| 20 g | Butter |
| 4 cl | Madeira wine |
| 4 cl | Brandy |
| 200 ml | White wine |
| 200 ml | Vegetable stock |
| | Salt and pepper |
| | Thyme |
| | Ground nutmeg, ground |

FOR THE VEGETABLES

| | |
|--------------|---|
| 10 | Filo pastry |
| 400 g | Broccoli, cooked |
| 300 g | Carrot(s), peeled, cooked, finely diced |
| 200 g | Peas, cooked |
| 200 g | Celery, peeled, cooked, finely diced |
| 300 g | Mushrooms |
| 50 g | Butter |
| | Olive oil |

METHOD

1. For the mushroom espuma: roast the mushrooms well with the finely sliced onions, garlic, olive oil and butter. Douse with the Madeira wine, brandy and white wine and allow to reduce.
2. Add the vegetable stock, season to taste and bring to the boil for approx. 10 minutes.
3. Add the QimiQ Sauce Base, bring to the boil and season to taste. Blend smooth using an immersion blender and strain through a sieve.
4. Fill the cream into an iSi Gourmet Whip bottle. Screw in one charger and shake well. Keep warm in a water bath.
5. For the vegetables: toss the cooked vegetables in butter.
6. Place the filo pastry in hot oil and form into shells. Remove from the oil and allow to drain.
7. Fill the filo pastry shells with the mushroom espuma and garnish with the vegetables.