



BEETROOT MOUSSE TARTLETS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

370 g QimiQ Whip Pastry Cream, chilled

250 g Beetroot, cooked

110 g Butter, melted

Salt

Black pepper, ground

Cumin, ground

1 Orange(s), juice and finely grated zest

METHOD

1. Blend the cold QimiQ Whip Pastry Cream (previously QimiQ Whip), beetroot, spices, orange juice and orange zest together with a blender until smooth. Fill into a mixing bowl and whisk until the required volume has been achieved.
2. Quickly fold in the melted butter. Fill into moulds and deep freeze.
3. When the mousse is lightly frozen turn it upside down and serve immediately with orange fillets and fennel salad.