



ROQUEFORT MOUSSE WITH CARAMELIZED PEAR SLICES



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 6 PORTIONS

FOR THE ROQUEFORT MOUSSE

250 g QimiQ Whip Pastry Cream, chilled

200 g Roquefort, finely diced

100 ml Milk

60 g Walnuts, chopped

Salt

Black pepper, freshly ground

1 tbsp Apple vinegar

6 slices Brown rye bread for toasting

FOR THE CARAMELIZED PEAR SLICES

2 Pear(s), sliced

1 tbsp Olive oil

10 g Powdered sugar

METHOD

1. For the Roquefort mousse: mix all ingredients (except the walnuts) together until smooth using an immersion blender. Fill into a mixing bowl and whip until the required volume has been achieved. Fold in the chopped walnuts.
2. Cut the toasting bread into circles and place into a hot pan to brown. Place the circles of bread into dessert rings and spread the mousse on top. Chill for at least 4 hours.
3. For the caramelized pear slices: lightly heat the olive oil in a pan and add the pear slices. Sprinkle with icing sugar and caramelize.
4. Remove the dessert rings from the mousse and garnish with the caramelized pear slices and chopped walnuts. Serve.