



CELERIAC RAVIOLI WITH GIN ESPUMA



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Longer presentation times without loss of quality
- Creamy indulgent taste with less fat



40



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE CELERIAC PUREE

250 g QimiQ Cream Base

500 g Celeriac, peeled

125 ml White wine

0.5 Lemon(s), juice only

100 g Butter

Salt and pepper

FOR THE RAVIOLI DOUGH

500 g Flour

4 Egg(s)

2 tbsp Olive oil

Salt

FOR THE GIN ESPUMA

200 g QimiQ Cream Base

100 g Mascarpone

100 ml Gin

Salt and pepper

METHOD

1. For the celeriac puree: sauté the celeriac cubes in the butter. Douse with the white wine and allow to cook slowly. Season to taste with the lemon juice and the salt and pepper. Add the QimiQ Cream Base (previously QimiQ Sauce Base). Blend smooth using an immersion blender.
2. For the ravioli dough: knead all the ingredients together to form a smooth dough chill, and allow to rest for one hour. Roll the dough into thin strips and spread with some of the celeriac puree. Fold and cut out raviolis.
3. For the gin espuma: mix 200 g of the celeriac puree together with the QimiQ Cream Base (previously QimiQ Sauce Base) and mascarpone and season to taste with salt and pepper. Heat the mixture and pour into an iSi Gourmet Whip bottle. Screw in one charger and shake well.
4. Allow the ravioli to simmer in salted water for approx. 5 minutes. Remove from the water and toss in butter. Garnish the ravioli with the black nuts and serve with the gin espuma.