



3 WAYS OF RIO BRIATI PARMESAN



QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times
- Smooth and creamy consistency in seconds



INGREDIENTS FOR 10 PORTIONS

FOR THE BASIL OIL

300 g Basil
20 g Garlic
100 g Spinach
175 ml Olive oil

FOR THE PARMESAN BASKET

400 g Rio Briati Parmesan, grated

FOR THE PARMESAN SOUP

400 g QimiQ Cream Base
80 g Shallot(s), minced
30 g Carnaroli rice
60 ml Olive oil
125 ml Dry white wine
30 g Noilly Prat/Vermouth dry
600 ml Chicken stock
250 g Rio Briati Parmesan, grated
Salt and pepper
2 g Bay leaves
Thyme

FOR THE PARMESAN FOAM

420 g QimiQ Classic
200 g Rio Briati Parmesan, grated
250 g Mozzarella, grated
80 g Cream cheese
90 ml Olive oil
Salt and pepper

METHOD

1. For the basil oil: blend all the ingredients until smooth using an immersion blender.
2. For the Parmesan baskets: arrange the grated Rio Briati Parmesan in circles onto a silpat mat or baking paper and bake in the oven at 180 °C until the Parmesan gets a colour. Remove from the oven and place the Parmesan circles onto round moulds. Allow to cool.
3. For the Parmesan soup: sauté the shallots with the rice in hot oil and douse with the white wine and vermouth. Add the chicken stock and allow to simmer lightly. Add the QimiQ Sauce Base and Rio Briati Parmesan and blend smooth. Season to taste with salt and pepper and refine with the herbs.
4. For the Parmesan foam: mix all the ingredients together until smooth using an immersion blender and heat in a saucepan. Fill into an iSi Gourmet Whip bottle, screw in one charger and shake well.
5. Pipe the Parmesan foam into the Parmesan baskets. Refine the Parmesan soup with the basil oil and serve with the Parmesan baskets.