



# CHEESE SOUFFLÉ WITH CARROT DIP



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE CHEESE SOUFFLÉ

|               |                            |
|---------------|----------------------------|
| <b>250 g</b>  | QimiQ Classic, unchilled   |
| <b>340 g</b>  | Cream cheese               |
| <b>125 ml</b> | Whipping cream 35-36 % fat |
| <b>40 g</b>   | Corn flour / starch        |
| <b>40 g</b>   | Butter                     |
| <b>6</b>      | Egg yolk(s)                |
| <b>70 g</b>   | White bread crumbs         |
| <b>6</b>      | Egg white(s)               |
|               | Salt and pepper            |
|               | Ground nutmeg, ground      |

### FOR THE CARROT DIP

|              |                                         |
|--------------|-----------------------------------------|
| <b>250 g</b> | QimiQ Classic, unchilled                |
| <b>300 g</b> | Cream cheese                            |
| <b>150 g</b> | Carrot(s), grated                       |
| <b>1</b>     | Orange(s), juice and finely grated zest |
|              | Salt                                    |
|              | Sugar                                   |

## METHOD

1. Preheat the oven to 120 °C (air circulation).
2. For the cheese soufflé: bring the unchilled QimiQ Classic together with the cream cheese, cream, corn starch and butter to the boil and allow to swell the starch.
3. Allow to cool the mixture. Add the egg yolks and white bread crumbs and mix well.
4. Whisk the egg whites with the salt until stiff and carefully fold into the mixture.
5. Fill the mixture into greased moulds and bake in a water bath in the preheated oven for approx. 25 minutes.
6. For the carrot dip: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.