



TARTAR SAUCE WITH FRIED MUSHROOMS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- No eggs required



20



easy

Tips

Garnish with fresh herbs.

INGREDIENTS FOR 4 PORTIONS

FOR THE TARTAR SAUCE

125 g	QimiQ Classic, unchilled
60 ml	Sunflower oil
1 tsp	Tarragon mustard
0.5	Lemon(s), juice only
50 g	Pickled gherkins, finely chopped
10 g	Capers, finely chopped
10 g	Flat-leaf parsley, finely chopped
	Salt and pepper

FOR THE BAKED MUSHROOMS

1 kg	Mushrooms
	Salt and pepper
0.5	Lemon(s), juice only
100 g	Flour
2	Egg(s)
150 g	Bread crumbs
	Vegetable oil, to fry

METHOD

1. For the tartar sauce: whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil.
2. Add the remaining ingredients and mix well. Season to taste with salt and pepper.
3. For the fried champignons: wash the mushrooms, season to taste with salt and pepper and sprinkle with the lemon juice. Bread with the flour, egg and bread crumbs. Fry until crispy in hot oil.
4. Serve the fried champignons with the tartar sauce.