



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

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

FOR THE CARROT DIP

250 g	QimiQ Classic, unchilled
300 g	Cream cheese
150 g	Carrot(s), grated
1	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 QimiQ Sauce Base 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.