



JELLIED CRAYFISH WITH CHIVE ESPUMA



QimiQ BENEFITS

- Emulsifies with oil
- Longer presentation times without loss of quality
- Deep freeze stable



40



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE JELLIED CRAYFISH

6	Gelatine sheets à 3 g, soaked
320 ml	Crayfish fond
320 g	Vegetables, diced
	Fresh dill, chopped
1 pinch(es)	Chilli powder
280 g	Crayfish , diced
	Salt

FOR THE CHIVE ESPUMA

180 g	QimiQ Whip Pastry Cream, chilled
160 g	QimiQ Cream Base
120 g	Shallot(s)
2 tbsp	Olive oil
140 ml	White wine
400 ml	Chicken stock
200 g	Chives, chopped
40 g	Flat-leaf parsley, chopped
2 tbsp	Lemon oil
	Salt and pepper

METHOD

1. For the jellied crayfish: dissolve the soaked gelatine in the crayfish fond.
2. Mix the remaining ingredients together and fill into small silicone moulds. Fill the moulds up with the fond.
3. For the chive espuma: sauté the shallots in hot olive oil. Add the white wine and reduce to 1/3. Add the chicken stock and again reduce to 1/3.
4. Add the chives and parsley and bring to the boil. Whisk in the chilled QimiQ Whip, QimiQ Sauce Base and lemon oil. Season to taste with salt and black pepper.
5. Fill into a Pacojet beaker and deep freeze to -18 °C. Pacotise and fill into an iSi Gourmet Whip. Screw in one charger and shake well. Serve with the jellied crayfish.
6. **Tip:** Garnish with cress.