



PREMIX CELERIAC MOUSSE

QimiQ BENEFITS

- Cannot be over whipped
- Freeze stable
- Consistent quality



10



easy

INGREDIENTS FOR 1330 G

500 g QimiQ Whip Pastry Cream

2 Gelatine sheets à 3 g

500 g Celeriac

60 g Vegetable stock, reduced

80 g Butter, liquid

80 g Nut oil

Salt

Cayenne pepper

Ground nutmeg, ground

100 g Black nuts, diced

METHOD

1. Soak the gelatine in cold water.
2. Dice the celeriac and steam well.
3. Mix the QimiQ Whip, celeriac, vegetable stock, liquid butter, nut oil and spices well.
4. Squeeze the softened gelatine and add to the QimiQ mixture.
5. Add the black nuts and mix well.
6. Chill overnight.
7. To use: Whisk for approx. 2 minutes in a mixer. Fill into moulds.