



SAVOURY CELERY TARTLETS WITH ORANGE HOLLANDAISE



QimiQ BENEFITS

- Longer presentation times without loss of quality
- Quick and easy preparation
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



30



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE CELERY TARTLETS

Brioche, thinly sliced

FOR THE FILLING

260 g QimiQ Cream Base

300 g Cream cheese

120 g Sour cream 15 % fat

500 g Celery puree

240 g Egg(s)

1 Lemon(s), juice and finely grated zest

Salt and pepper

1 small pinch(es) Cinnamon, ground

1 pinch(es) Ground nutmeg, ground

FOR THE ORANGE HOLLANDAISE

150 g QimiQ Cream Base

6 Egg yolk(s)

400 g Clarified butter

70 ml White wine reduction/stock

1 Orange(s), juice and finely grated zest

Ginger, pickled

2 small pinch(es) Curcuma

Salt and pepper

METHOD

1. For the base: using dessert rings, cut circles out of the brioche slices. Use these brioche rings as a base.
2. For the filling: mix the ingredients together well and season to taste.
3. Fill the mixture into the dessert rings and bake in the preheated oven at 105 °C for approx. 20-30 minutes.
4. For the orange hollandaise: using an immersion blender, blend the QimiQ Cream Base smooth with the egg yolks, white wine reduction, orange juice, grated zest, pickled ginger and curcuma.
5. Slowly add the clarified butter, stirring continuously.
6. Season with salt and pepper.
7. Strain through a fine sieve.
8. Serve immediately or mix with an immersion blender before serving if required. Alternatively fill into a 1 litre Gourmet Whip bottle. Screw in one charger, shake well and keep warm.
9. Arrange the celery tartlets with the orange hollandaise and serve.