



CELERY MOUSSE

QimiQ BENEFITS

- Cannot be over whipped
- Freeze stable
- Consistent quality



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easy

INGREDIENTS FOR 1330 G

250 g	QimiQ Whip Pastry Cream
1	Sheet(s) of gelatine, 2.7 g each
250 g	Celeriac
30 g	Vegetable stock
40 g	Butter, liquid
80 g	Nut oil
	Salt and pepper
1	Cayenne pepper
	Ground nutmeg, ground
100 g	Nuts, chopped

METHOD

1. Soak the gelatine in cold water.
2. Dice the celeriac and steam well.
3. Mix the QimiQ Whip Pastry Cream, celeriac, vegetable stock, liquid butter, nut oil and spices well.
4. Dissolve the gelatine and add to the QimiQ mixture.
5. Add the nuts of choice and mix well.
6. Chill overnight to 5 °C.
7. To use: Whisk for approx. 2 minutes in a mixer. Fill into moulds.
8. Tip: Truffles can be used instead of nuts.