



CARROT AND GOAT CHEESE MOUSSE WITH HAZELNUT CRUMBLE



QimiQ BENEFITS

- Easy and quick preparation
- Creamy pleasure with less fat
- Binds liquid, bread and pastries stay dry and fresh longer
- Longer presentation time without loss of quality
- Reduces skin formation



INGREDIENTS FOR 17 PORTIONEN À 60 G

FOR THE MOUSSE

400 g	QimiQ Whip Pastry Cream, chilled
350 g	Fresh goat cheese
250 g	Carrot puree
8 g	Salt
2 g	White pepper, ground

FOR THE CRUMBLE

125 g	Butter
250 g	Flour
50 g	Parmesan, grated
80 g	Hazelnuts, chopped
5 g	Thyme leaves, chopped
20 g	Egg yolk(s)
5 g	Salt
1 g	Black pepper, ground

METHOD

1. Whisk the ingredients for the mousse in a food processor.
2. Fill into moulds and cool for at least 4 hours.
3. Quickly knead the ingredients for the crumble into a dough.
4. Wrap the dough in cling film and allow to rest in the refrigerator for about 30 minutes.
5. Grate the dough coarsely or pluck with fingers onto a baking sheet.
6. Bake for approx. 12 minutes at 175 °C (convection) until golden brown.