



WILD MUSHROOM & APPLE WITH CELLENTANI PASTA



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Full taste with less fat content
- Problem-free reheating possible



20



medium

INGREDIENTS FOR 4 PORTIONS

1 Box	Cavatappi Pasta
2 cup(s)	Forest Blend Mushroom
0.25	Shallot(s), finely diced
0.5 cup(s)	Butter, unsalted
0.5 cup(s)	White wine
2 cup(s)	Whipping cream 36 % fat
1 cup(s)	QimiQ Cream Base
1 cup(s)	Apple Sauce
0.5 cup(s)	Apple vinegar
2 g	Sugar, ground
1 EA	Apple, Matchstick
0.5 cup(s)	Parsley leaves

METHOD

1. Apple Cream Sauce:

1. In a saucepan, add the butter and the shallots - cook till translucent.
2. Add the white wine and cook to reduce by half.
3. Add the apple sauce and mushrooms.
4. Add the heavy cream and QimiQ Sauce Base.
5. Allow to cook together and season as needed.

2. Apple Cider Gastrique:

1. In a saucepan, combine apple cider and sugar - Reduce till nappe.

3. Apple Slaw:

1. Combine the shaved apples, Brussels sprouts & parsley with the gastrique.

4. Plating:

1. Cook the noodles in salted water.
2. Combine then in the saucepan with the cream sauce.
3. Plate into four bowls and top each with the apple slaw.