



# JERUSALEM ARTICHOKE & MUSHROOM TARTARE

QimiQ **BENEFITS**



15

## Tips

Mit Trüffelöl abschmecken.

Empfehlung: mit lauwarmem Pilzsalat servieren

## INGREDIENTS FOR 4 PORTIONS

### FOR THE DONUT DOUGH

<b>470 g</b>	Cake flour
<b>215 ml</b>	Water, lukewarm
<b>14 g</b>	Dry yeast
<b>60 g</b>	Butter, liquid
<b>4 g</b>	Salt
<b>4 g</b>	Granulated sugar
<b>8 g</b>	Activated carbon

### FOR THE FILLING

<b>65 g</b>	QimiQ Classic
<b>65 g</b>	Crème fraîche
<b>250 g</b>	Mushrooms, finely chopped
<b>30 g</b>	Butter
<b>30 ml</b>	Walnut oil
<b>15 ml</b>	Apple vinegar
<b>10 g</b>	Chives, finely sliced
<b>400 g</b>	Jerusalem artichoke

## METHOD

### 1. For the donut dough

1. Mix the lukewarm water, granulated sugar and dry yeast well with a whisk.
2. When the yeast starts to bubble, mix with the remaining ingredients and knead to form a dough.
3. Allow the dough to rest in cold storage over night.
4. Roll out the dough to approx. 2 mm thick. Cut out shapes, brush lightly with water and sprinkle with coarse salt.
5. Bake in the oven at 230 °C for approx. 8 - 10 minutes until the dough has risen.
6. If necessary, dry the donuts at 50 °C.

### 2. For the filling

1. Cook the Jerusalem artichoke with the peel in the oven at 160 °C for approx. 35 minutes, allow to cool and remove the pulp. Chop finely.
2. Whisk the QimiQ Classic until smooth. Add the crème fraîche, apple cider vinegar, walnut oil and mix until smooth. Season with salt and pepper.
3. Fry the mushrooms briefly in butter. Mix with the Jerusalem artichoke, chives and the QimiQ mixture.
4. Allow to chill in the fridge for 30 minutes.

### 3. To serve

Use a sharp knife to carefully make small holes in the donuts. Add the filling using a piping bag. Arrange the filled pillow with the mushrooms and drizzle with parsley oil.