



BEETROOT/ WILD TROUT/ HORSERADISH



QimiQ BENEFITS

- QimiQ Classic reduces skin formation
- Fine consistency with shine
- Lower fat



30



easy

Tips

Pour in a marinade made from beetroot juice, sushi vinegar and soy sauce and sesame oil.

For the root beet panna cotta:

Season with apple barique vinegar

INGREDIENTS FOR 10 PORTIONS

FOR THE GIN MARINADE

100 g QimiQ Marinade

850 ml Apple juice

50 ml Gin

20 g Salt

2 g Juniper berries

2 g Rosemary

750 g Wild trout fillets

FOR THE HORSERADISH CHIPS

100 g Tapioca pearls

1000 ml Water

50 g Horseradish, fresh

5 g Salt

FOR THE BEET ROOT MARINADE

100 g QimiQ Marinade

850 ml Beetroot juice

50 ml Sushi vinegar

20 g Salt

2 g Lemon zest

10 g Honey

750 g Wild trout fillets

FOR THE BEETROOT PANNA COTTA

500 g QimiQ Classic

200 g Beetroot, vorgegart

50 g Crème fraîche

10 g Salt

1 g Piment d'Espelette

70 g Butter, melted

TO SERVE

Horseradish espuma

Chioggia turnip

Cress, fresh

METHOD

1. For the gin marinade:
 1. Mix all the ingredients finely and strain through a sieve.
 2. Add the wild stream trout fillets, place in a vaccum bag, seal and allow to marinate for at least 3 hours.
2. For the horseradish chips:
 1. Mix the horseradish finely with water and salt and strain.
 2. Cook the tapioca pearls in the horseradish water until soft and leave on the stove until the water has been absorbed.
 3. Spread the tapioca mixture thinly onto a baking tray lined with baking paper and dry at 60 °C.
 4. Break the dry tapioca mixture into nice pieces and deep-fry in the neutral oil at 200 °C.
 5. Drain on kitchen paper and season lightly with salt.
3. For the beetroot marinade:
 1. Mix the all ingredients finely and strain through a sieve.
 2. Add the wild stream trout fillets, place in a vaccum bag, seal and allow to marinate for at least 3 hours.
4. For the beetroot panna cotta:
 1. Mix all the ingredients finely and strain through a sieve.
 2. Pour into a foil-lined tray and cool.
 3. Cut into the desired shape using a mould or a knife.
5. To serve:

Remove the wild trout fillets from the marinade and flatten them lightly between cling film. Place the fillets on top of each other alternately and wrap tightly with cling film. Cook at 58 °C for approx. 15 - 20 minutes until translucent. Remove the foil and tie with blanched chives and portion. Arrange on a carpaccio of raw, red and yellow Chioggia beets, garnish with horseradish chips, horseradish espuma and fresh cress.