



CHERVIL TUBER/ TRUFFEL/ BURRATA/ TONDA MUSONA



QimiQ BENEFITS

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



easy

Tips

Sprinkle with leek ash powder.

For the burrata filling:

Use brown butter or truffle butter.

INGREDIENTS FOR 10 PORTIONS

FOR THE BURRATA FILLING

250 g	Burrata
250 g	QimiQ Classic
50 g	Truffle butter, melted
5 g	Salt
5 g	Truffel, fresh

FOR THE CHERVIL ROOT MOUSSELINE

150 g	QimiQ Cream Base
150 g	Milk
500 g	Chervil tuber
10 g	Salt
1 g	Ground nutmeg
50 g	Butter

FOR THE TONDA MUSONA ONION

350 g	Tonda Musona onion
150 g	White wine vinegar
1000 ml	Water
10 g	Salt

TO SERVE

Cress , fresh
Chive oil
Leek oil
Leek ash powder
Chervil tuber, braised

METHOD

1. For the burrata filling:
 1. Whisk the QimiQ Classic until smooth.
 2. Finely chop the buratta and stir into the QimiQ.
 3. Season with salt and fresh truffles and finish with the melted butter.
 4. Refrigerate until ready to use.
2. For the chervil root mousseline:
 1. Peel the chervil tubers and cut them into small pieces.
 2. Cook with the milk and spices until soft. Alternatively cook sous vide.

3. Add the QimiQ Cream Base and mix finely.
4. Strain through a fine sieve and finish with the butter.
3. For the Tonda Musona onion
 1. Peel the white onions and halve them lengthwise. Remove the individual segments.
 2. Bring the water, vinegar and salt to the boil and briefly blanch the onions.
 3. Drain in iced water and place on a cloth to drain.
 4. Fill with the burrata filling and twist into a tulip shape. Refrigerate until ready to use.
4. To serve:

Arrange the chervil tuber mousseline on a plate.

Arrange the braised chervil tuber pieces and the onion tulips as desired. Flame the onion tops with a crème brûlée burner and finish with fresh cress and chive or leek oil.