



# FRIED CHAR WITH HORSERADISH MOUSSE ON BEETROOT CARPACCIO

## QimiQ BENEFITS

- Quick and easy preparation
- Stable consistency
- Enhances the natural taste of added ingredients
- Reduces skin formation



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE MOUSSE

**125 g** QimiQ Classic, unchilled

**30 g** Horseradish, grated

Salt and pepper

**125 g** Cream 36 % fat, whipped

### FOR THE CARPACCIO

**800 g** Beetroot(s), cooked

Olive oil

Balsamic vinegar

Salt and pepper

**600 g** Char fillets 160 g each

Olive oil

## METHOD

1. For the mousse, whisk QimiQ Classic smooth.
2. Add the horseradish, salt and pepper and mix well. Fold in the whipped cream and chill for at least 4 hours (preferably over night).
3. Thinly slice the beetroot and marinate in oil, vinegar, salt and pepper.
4. Fry the char fillets in oil.
5. Form small dumplings out of the mousse with a teaspoon and serve with the char fillets on the beetroot carpaccio.