



CRAYFISH TAIL JELLY IN A HORSERADISH COAT

QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Quick and easy preparation
- Binds with fluid - no separation of ingredients
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 15 PORTIONS

FOR THE CRAYFISH JELLY

100 g Seasonal mixed vegetables, brunoise

200 g Crayfish tails

5 g Gelatine sheets à 3 g

100 ml Vegetable stock

Saffron powder

FOR THE HORSE RADISH COATING

500 g QimiQ Classic, unchilled

60 g Horseradish, grated

Salt and pepper

METHOD

1. For the jelly, blanch the brunoise vegetables and pat dry with a paper towel. Line a triangular shaped terrine mould (approx. 500 ml volume) with cling film and fill with the vegetables and cray fish tails.
2. Soak the gelatine in cold water. Squeeze off the excess fluid and dissolve in the warm vegetable stock with saffron. Pour over the vegetables and chill for at least 6 hours (preferably over night).
3. For the coating, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well. Line an oblong shaped terrine mould (approx. 1 litre volume) with cling film and fill with half of the QimiQ mixture.
4. Tip the jelly out of its mould and remove the cling film. Carefully place along the centre of the QimiQ mixture, cover with the remaining QimiQ mixture and chill for at least 4 hours (preferably over night).