



TUNA TARTAR WITH PEA MOUSSE



QimiQ BENEFITS

- Quick and simple preparation



15



easy

INGREDIENTS FOR 6 DESSERT RINGS Ø 6.3 CM

FOR THE TARTAR

- 100 g** QimiQ Classic, room temperature
- 200 g** Tuna, fresh, finely sliced
- 20 g** Green onion(s), finely sliced
- 1** Lime(s), juice and finely grated zest
- 15 g** White sesame seeds, roasted
- Salt and pepper

FOR THE PEA MOUSSE

- 150 g** QimiQ Classic
- 100 g** Green peas
- Salt and pepper
- Sugar
- 125 ml** Heavy cream 36 % fat, beaten

METHOD

1. For the tuna tartar, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. For the pea mousse, blend the QimiQ Classic, peas and seasoning smooth. Fold in the whipped cream.
3. Layer the tuna tartar and pea mousse alternately in the 6.3 cm dessert rings and chill for at least 4 hours (preferably over night).