



# BEEF ASPIC WITH APPLE AND HORSERADISH MOUSSE



## QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer presentation times possible under proper refrigeration



15



easy

## INGREDIENTS FOR 6 DESSERT RINGS Ø 6.3 CM

6 Slice(s) of whole meal bread

### FOR THE ASPIC

**200 g** Prime boiling beef, cooked

**100 g** Root vegetables, brunoise

**250 ml** Beef stock

**2** Sheet(s) of gelatine, 1.5 g each

### FOR THE MOUSSE

**250 g** QimiQ Classic, room temperature

**125 g** Apple puree, canned

**20 g** Horseradish, grated

Salt and pepper

**125 ml** Heavy cream 36 % fat, beaten

## METHOD

1. For the aspic, finely dice the meat and vegetables. Soak the gelatin and melt in the beef stock. Add the beef and vegetable to the stock, mix well and allow to cool down.
2. For the mousse, blend the QimiQ Classic, apple, horseradish and seasoning smooth and fold in the whipped cream.
3. Use the dessert rings to cut 6.3 cm circles out of the bread. Place a bread base in a ring, cover with a thin layer of mousse and chill well. Cover with a layer of aspic and chill well.
4. Repeat this procedure until the rings are full and chill for at least 4 hours, preferably over night.