



BEETROOT MOUSS WITH LARDO COLONNATA (SWISS BACON) ON APPLE VINAIGRETTE



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Longer presentation times



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE MOUSSE

1 Beetroot, cooked, diced

1 tbsp Lemon juice

4 tsp Horseradish, finely grated

0.5 tsp Salt

250 g QimiQ Classic, room temperature

100 ml Heavy cream 36 % fat, beaten

FOR THE VINAIGRETTE

2 tbsp Apple cider vinegar

40 ml Olive oil

1 tsp Sugar

2 tsp Horseradish, finely grated

1 Apple

Salt and pepper, as required

TO GARNISH

Lardo (cured pork fat)

Red beet chips

METHOD

1. For the mousse: blend the beetroot smooth. Add the lemon juice and horseradish and season to taste.
2. Whisk the unchilled QimiQ Classic smooth. Add the beetroot puree and fold in the whipped cream.
3. Pour the mixture into moulds, cover and allow to chill for at least 3 hours.
4. For the apple vinaigrette: mix all the ingredients together well and season to taste.
5. Release the mousse from the molds and serve drizzled with the vinaigrette. Garnish with the Lardo Colonnata and Beetroot chips.