



SALSIFY SOUBISE



QimiQ BENEFITS

- Good crust formation
- Longer presentation times possible under proper refrigeration
- Quick and simple preparation
- Creamy consistency



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Sauce Base

400 g Onion(s), minced

200 g Shallot(s), minced

30 g Garlic, minced

Nutmeg

Salt

White pepper

160 g Butter

700 g Black salsify, peeled

100 g Olive oil

180 g White wine

FOR THE CRUMB CRUST

140 g QimiQ Classic, room temperature

140 g Butter, melted

100 g Bread crumbs

100 g Rio Briati Parmesan

20 g Parsley

4 g Thyme

2 g Oregano

2 g Basil

Salt and pepper

4 g Mustard powder

METHOD

1. Sauté the onions, garlic, shallots and black salsify in butter and simmer until fork tender. Finish with the QimiQ Sauce Base.
2. For the crumb crust: whisk the unchilled QimiQ Classic smooth. Add the melted butter and mix well. Add the remaining ingredients and mix well.
3. Place the ragout into a mould, spread the gratin mixture onto the top and bake at 180°C.