



PARSNIP PUREE WITH BLUE CHEESE



QimiQ BENEFITS

- Freezer stable
- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 1000 G

142 g	QimiQ Sauce Base
372 g	Parsnips, fresh, peeled
36 g	Onion(s), diced
36 g	Butter
59 g	White wine
18 g	White wine vinegar
118 g	Vegetable stock
207 g	Blue cheese
7 g	Salt
1 g	Cayenne pepper
5 g	Starch Novation 4600

METHOD

1. Slice the turnips and fry in the butter until soft. Do not allow to color.
2. Douse with the white wine and vinegar. Reduce and add the vegetable stock and QimiQ Sauce Base.
3. Allow to cook until the turnips are tender. Place the mixture in a bowl cutter, add the blue cheese and blend smooth.
4. Season to taste, add the starch and mix well.
Chill.