



KOHLRABI AND TRUFFEL CREAM

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 609 G

50 g Shallot(s), finely chopped

40 g Olive oil

200 g Kohlrabi , diced

130 g Vegetable stock

100 g QimiQ Classic

50 g Butter

5 g White truffle paste

5 g Salt

1 g White pepper

TO BIND

12 g Corn starch

20 g Vegetable stock

METHOD

1. Fry the shallots in olive oil until soft, do not allow to colour. Add the diced kohlrabi, douse with the stock and cook until tender. Blend smooth, bring to a boil, bind with the starch/vegetable stock mixture and simmer for 3 minutes.
2. Blend the mixture with the QimiQ Classic, butter, truffel paste and seasoning with a burr mixer until smooth and adjust the seasoning.