



KOHLRABI AND TRUFFEL CREAM

QimiQ BENEFITS

- Freezer stable
- 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
150 g	Vegetable stock
100 g	QimiQ Classic
50 g	Butter
5 g	White truffle paste
5 g	Salt
1 g	White pepper
8 g	Starch Novation 4600

METHOD

1. Fry the shallots in olive oil until soft, do not allow to color. Add the diced kohlrabi, douse with the stock and cook until tender.
2. Place the mixture in the Pacojet with QimiQ Classic, butter, truffel paste and seasoning and blend smooth. Adjust the seasoning and bind with the starch.