



PARSNIP PUREE WITH BLUE CHEESE



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 1024 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

TO BIND

8 g	Corn starch
20 g	Vegetable stock

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. Bring back to a boil, bind with the starch/ vegetable stock mixture and simmer for 3 minutes.
5. Season to taste and mix well.
Chill.