



JELLIED PORCINI TARTARE WITH PARSLEY MOUSSE



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- All natural, contains no preservatives, additives or emulsifiers
- Full creamy taste with less fat and cholesterol



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easy

INGREDIENTS FOR 1 RECIPE

JELLIED PORCINI TARTARE

FOR THE MOUSSE

140 g Parsley

85 g QimiQ Classic

50 g Butter

4.5 g Salt

2 g White pepper

METHOD

1. Blanch the parsley in well salted water. Drain, cut up roughly, squeeze off excess liquid and place in a bowl cutter.
2. Add the QimiQ Classic and butter, blend to a fine puree and salt to taste.
3. Pour into required molds and chill well.
4. Assemble and garnish with vegetable straws, chips and chili.