



RED ONION CONFIT WITH GRUYÈRE CHEESE MOUSSE AND ORANGE MARMELADE



QimiQ BENEFITS

- Quick and simple preparation
- All natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 1 RECIPE

RED ONION CONFIT

SPICY ORANGE MARMALADE

FOR THE MOUSSE

263 g QimiQ Classic

211 g QimiQ Sauce Base

526 g Gruyère min. 50 % fat , diced

METHOD

1. For the mousse, freeze the diced Gruyère cheese.
2. Place in a bowl cutter, add the QimiQ Classic and QimiQ Sauce Base and blend to a creamy consistency.
3. Assemble and garnish with cheese chips, cress and wild asparagus in tempura batter.