



# WHITE HERRING TERRINE WITH APPLE AND BEETROOT



## QimiQ BENEFITS

- Acid and alcohol stable
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat



25



hard

## INGREDIENTS FOR 10 PORTIONS

### FOR THE FILLING

<b>500 ml</b>	Fish stock
<b>50 ml</b>	White balsamic vinegar
<b>2 cl</b>	Vodka
<b>1 cl</b>	Pernod [Aniseed liqueur]
<b>3 g</b>	Salt
<b>50 g</b>	Celeriac, peeled, diced
<b>40 g</b>	Apple(s), peeled, diced
<b>30 g</b>	Onion(s), peeled, diced
<b>6</b>	Gelatin sheets à 3 g, soaked
<b>80 g</b>	Beetroot, cooked, diced
<b>100 g</b>	White herring fillets(s), diced

### FOR THE COATING

<b>500 g</b>	QimiQ Classic, room temperature
<b>120 g</b>	Gervais, unflavoured
<b>7 g</b>	Salt
<b>4 cl</b>	Vodka
<b>1 cl</b>	White balsamic vinegar
<b>20 g</b>	Parsley, finely chopped

## METHOD

1. For the filling: bring the fish stock, Balsamic vinegar, Vodka, Pernod and salt to the boil.
2. Cook the celeriac in the fish stock until soft, remove and allow to cool. Follow the same procedure with the diced apple and then the onions.
3. Reduce the remaining fish stock by half and allow to cool. Dissolve the softened gelatine in it.
4. Fill the diced celeriac, apples, onions, beetroot and fish into small moulds. Pour the fish stock on top, making sure that everything is well covered. Chill well.
5. For the cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
6. Divide half of the QimiQ mixture equally into larger moulds. Press an already chilled white herring filling into each and finish with more cream to cover. Chill for approx. 4 hours.