



JERUSALEM ARTICHOKE AND ORANGE MOUSSE



QimiQ BENEFITS

- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Quick and simple preparation



25



medium

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

300 g Jerusalem artichoke, peeled

0.5 Onion(s), peeled

2 tbsp Butter

125 ml White wine

250 ml Vegetable stock

0.5 tsp Salt

60 g Cream cheese

Orange(s), juice and finely grated zest

1 pinch(es) Nutmeg, ground

125 ml Whipping cream 36% fat

TO DECORATE

Radicchio lettuce

Lamb's lettuce

Orange(s), peeled

METHOD

1. Sauté the Jerusalem artichoke and onions in butter.
2. Douse with the white wine and reduce. Add the vegetable stock or water and season with salt. Cook until the vegetables are soft and reduce until the liquid has almost completely evaporated.
3. Puree with an immersion blender until smooth and allow the mixture to cool.
4. Whisk the unchilled QimiQ Classic smooth. Add the cream cheese, orange zest, orange juice and nutmeg and mix well. Fold in the whipped cream.
5. Pour the mousse into a bowl and allow to chill for approx. 4 hours.
6. Spoon small dumplings out of the mousse and serve on a plate with radicchio, lamb's lettuce leaves and orange fillets.