



GOAT CHEESE AND BEET MOUSSE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Real dairy cream product, cannot be over whipped
- Can replace cream partially or completely
- Full taste with less fat content



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easy

INGREDIENTS FOR 10 PORTIONS

250 g	QimiQ Whip, chilled
10 g	Roasted garlic puree
280 g	La Bonne Vie Goat Cheese, crumbled
30 ml	Olive oil extra virgin
5 g	Parsley, fresh
4 g	Salt
0.5	Sugar
1 g	White pepper
2 g	Lemon peel, minced
60 g	Red beets, roasted

METHOD

1. Whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the roasted garlic puree, goat cheese, extra virgin olive oil, parsley, salt, sugar, white pepper and lemon zest.
3. Allow to chill covered in the refrigerator for up to 4 hours or overnight.
4. Place the roasted beets on top of the mousse and serve with a salad of choice drizzled with the olive oil and vinegar of choice.