



FOIE GRAS MOUSSE



QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Binds with fluid - no separation of ingredients



15



easy

INGREDIENTS FOR 575 G

100 g QimiQ Classic, room temperature

300 g Foie gras [goose liver] by Rougié

35 ml Chicken stock

Salt, to taste

Pepper, to taste

2 cl Brandy

2 cl Port

100 ml Whipping cream 36% fat

METHOD

1. Sauté the foie gras in a pan without fat.
2. Allow the fried foie gras to cool, then push through a potato press.
3. Whisk the unchilled QimiQ Classic smooth. Add the foie gras and chicken stock and mix well.
4. Season with the salt, pepper, cognac and port.
5. Fold in the whipped cream.
6. Chill for at least 4 hours, preferably over night.