



ASIAGO & MUSHROOM RISOTTO WITH TRUFFLE FOAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Acid, heat and alcohol stable
- Binds with oil
- Bain-marie and freezer stable



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE RISOTTO

250 g	QimiQ Sauce Base
50 g	Shallot(s), finely chopped
60 g	Olive oil extra virgin
225 g	Risotto rice
120 ml	White wine
700 ml	Chicken stock
120 g	Asiago cheese, grated
	Salt
	White pepper, ground
30 g	Shiitake mushrooms
30 g	Porcini mushrooms
15 g	Morel mushrooms

FOR THE TRUFFLE FOAM

300 g	QimiQ Sauce Base
25 ml	Truffle juice
25 ml	Sabatino White Truffle Oil
30 ml	White balsamic vinegar
6	Egg yolk(s)
	Salt
	White pepper, ground
5 g	Parsley, finely chopped

METHOD

1. For the risotto: saute the mushrooms and set aside.
2. Saute the shallots in the olive oil. Add the rice and sauté until fragrant and has a nutty smell while stirring constantly with a wooden spoon.
3. Add the white wine and stir until the liquid is absorbed.
4. Add just enough chicken stock to cover the rice. Keep stirring throughout the process.
5. At the end when the rice starts to get tender, add the QimiQ Sauce Base, cheese and the previously sautéed mushrooms.
6. For the truffle foam: simmer the truffle juice. Add the QimiQ Sauce Base and heat for 2 minutes.
7. Add the rest of the ingredients, bur mix and strain if needed.
8. Fill into an iSi bottle and charge. Hold at 140-145°F in a water bath away from the bottom of the vessel.
9. Serve the risotto topped with the truffle foam, chopped parsley and shavings of Asiago cheese.