



# BEETROOT MOUSS WITH LARDO COLONNATA (SWISS BACON) ON APPLE VINAIGRETTE



## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Longer presentation times possible under proper refrigeration



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easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE MOUSSE

<b>750 g</b>	QimiQ Classic, room temperature
<b>3</b>	Beetroot, cooked, diced
<b>30 ml</b>	Lemon juice
<b>40 g</b>	Horseradish, finely grated
<b>6 g</b>	Salt
<b>300</b>	Whipping cream 36% fat

### FOR THE VINAIGRETTE

<b>20 ml</b>	Apple cider vinegar
<b>40 ml</b>	Olive oil
<b>0.5 tsp</b>	Sugar
<b>12 g</b>	Horseradish, finely grated
<b>3</b>	Apple(s), red
	Salt and pepper, as required

### TO GARNISH

Lardo (cured pork fat)
Red beet chips

## METHOD

1. For the mousse: blend the beetroot smooth. Add the lemon juice and horseradish and season to taste.
2. Whisk the unchilled QimiQ Classic smooth. Add the beetroot puree and fold in the whipped cream.
3. Pour the mixture into moulds, cover and allow to chill for at least 3 hours.
4. For the apple vinaigrette: mix all the ingredients together well and season to taste.
5. Release the mousse from the moulds and serve drizzled with the vinaigrette. Garnish with the Lardo Colonnata and Beetroot chips.