



MUSHROOM ESPUMA WITH VEGETABLES



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Can replace cream partially or completely
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE MUSHROOM ESPUMA

400 g	QimiQ Classic
250 g	Mushrooms
120 g	Onion(s), finely sliced
10 g	Garlic
20 ml	Olive oil
20 g	Butter
4 cl	Madeira wine
4 cl	Brandy
200 ml	White wine
200 ml	Vegetable stock
	Salt and pepper
	Thyme
	Nutmeg, ground

FOR THE VEGETABLES

10	Filo pastry
400 g	Broccoli, cooked
300 g	Carrot(s), peeled, cooked, finely diced
200 g	Peas, cooked
200 g	Celery, peeled, cooked, finely diced
300 g	Mushrooms
50 g	Butter
	Olive oil

METHOD

1. For the mushroom espuma: roast the mushrooms with the finely sliced onions and garlic in olive oil and butter. Douse with the Madeira wine, brandy and white wine and reduce.
2. Add the vegetable stock, season to taste and bring to a boil for approx. 10 minutes.
3. Whisk the unchilled QimiQ Classic smooth and add to the mixture. Bring to the boil and season to taste. Blend smooth using an immersion blender and strain through a sieve.
4. Fill the cream into an iSi Gourmet Whip bottle. Screw in one charger and shake well. Keep warm in a water bath.
5. For the vegetables: toss the cooked vegetables in butter.
6. Place the filo pastry into hot oil and form into shells. Remove from the oil and allow to drip off the remaining oil.
7. Fill the filo pastry shells with the mushroom espuma and garnish with the vegetables.