



WILD GARLIC AND KAMUT SOUFFLÉ



QimiQ BENEFITS

- Baked goods remain moist for longer
- Full taste with less fat content
- Smooth and creamy consistency in seconds
- Acid stable and does not curdle



25



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE SOUFFLÉ

250 g	QimiQ Classic
6	Egg yolk(s)
80 g	Wild garlic, fresh
200 g	Quark 10 % fat [cream cheese]
40 g	Butter, melted
	Salt
	Black pepper, freshly ground
	Nutmeg, ground
600 g	Floury potato(es), cooked
260 g	Kamut, cooked
6	Egg white(s)

FOR THE RAGOUT

250 g	QimiQ Sauce Base
2	Red onion(s), diced
1	Red bell pepper(s), diced
2 tbsp	Olive oil
300 g	Kamut, cooked
125 ml	White wine
	Salt
	Black pepper, freshly ground
30 g	Wild garlic, chopped

METHOD

1. For the soufflé: puree the QimiQ Classic, egg yolks, wild garlic, quark, melted butter and spices with an immersion blender until a smooth consistency has been achieved.
2. Add the potatoes and kamut and mix well.
3. Whisk the egg whites until stiff and fold into the mixture.
4. Fill into the greased soufflé forms and bake in a preheated oven at 320 °F (air circulation) for approx. 20 minutes.
5. For the ragout: fry the onions and red pepper in the hot olive oil.
6. Add the kamut, douse with the white wine.
7. Add the QimiQ Sauce Base and season with salt and pepper. Sprinkle with the chopped wild garlic and serve with the soufflé.