



# BEETROOT MOUSSE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**180 g** Beetroot, cooked

**125** Whipping cream 36% fat

**1 tbsp** Olive oil

Salt

Black pepper, ground

Caraway seeds, ground

**2** Orange(s), finely sliced

**0.5** Orange(s), finely grated zest

Lettuce

## METHOD

1. Blend the unchilled QimiQ Classic, beetroot, olive oil, spices and orange zest together with a blender until smooth. Fold in the whipped cream.
2. Fill into a mold and allow to chill for approx. 4 hours.
3. Scoop small dumplings out of the mixture with a tablespoon dipped into hot water and serve with orange fillets and lettuce.