



# BEETROOT MOUSSE TARTLETS



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

**370 g** QimiQ Whip, chilled

**250 g** Beetroot, cooked

**110 g** Butter, melted

Salt

Black pepper, ground

Caraway seeds, ground

**1** Orange(s), juice and finely grated zest

## METHOD

1. Blend the cold QimiQ Whip, beetroot, spices, orange juice and orange zest together with a blender until smooth. Fill into a mixing bowl and whisk until the required volume has been achieved.
2. Quickly fold in the melted butter. Fill into moulds and deep freeze.
3. When the mousse is lightly frozen turn it upside down and serve immediately with orange fillets and fennel salad.