



ROQUEFORT MOUSSE WITH CARAMELIZED PEAR SLICES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Quick and simple preparation



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easy

INGREDIENTS FOR 6 PORTIONS

FOR THE ROQUEFORT MOUSSE

250 g QimiQ Classic, room temperature

170 g Roquefort, finely diced

80 ml Milk

125 ml Whipping cream 36% fat

60 g Walnuts, minced

Salt

Black pepper, freshly ground

1 tbsp Apple cider vinegar

6 slices Brown rye bread for toasting

FOR THE CARAMELIZED PEAR SLICES

2 Pear(s), sliced

1 tbsp Olive oil

10 g Powdered sugar

METHOD

1. For the Roquefort mousse: mix the QimiQ Classic together with the Roquefort, milk, apple vinegar and spices until smooth with an immersion blender. Fold in the whipped cream and the chopped walnuts.
2. Cut the toasting bread into circles and place into a hot pan to brown. Place the circles of bread into dessert rings and spread the mousse on top. Chill for at least 4 hours.
3. For the caramelized pear slices: lightly heat the olive oil in a pan and add the pear slices. Sprinkle with icing sugar and caramelize.
4. Remove the dessert rings from the mousse and garnish with the caramelized pear slices and chopped walnuts. Serve.