



# ROQUEFORT MOUSSE WITH CARAMELIZED PEAR SLICES



## QimiQ BENEFITS

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



20



easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE ROQUEFORT MOUSSE

**250 g** QimiQ Whip, chilled

**200 g** Roquefort, finely diced

**100 ml** Milk

**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 all ingredients (except the walnuts) together until smooth using an immersion blender. Fill into a mixing bowl and whip until the required volume has been achieved. Fold in 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.