



# CELERIAC RAVIOLI WITH GIN ESPUMA



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Longer shelf life without loss of quality
- Creamy indulgent taste with less fat



40



medium

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CELERIAC PUREE

<b>250 g</b>	QimiQ Sauce Base
<b>500 g</b>	Celeriac, peeled
<b>125 ml</b>	White wine
<b>0.5</b>	Lemon(s), juice only
<b>100 g</b>	Butter
	Salt and pepper

### FOR THE RAVIOLI DOUGH

<b>500 g</b>	AP Flour
<b>4</b>	Egg(s)
<b>2 tbsp</b>	Olive oil
	Salt

### FOR THE GIN ESPUMA

<b>200 g</b>	QimiQ Sauce Base
<b>100 g</b>	Mascarpone
<b>100 ml</b>	Gin
	Salt and pepper

## METHOD

1. For the celeriac puree: sauté the celeriac cubes in the butter. Douse with the white wine and allow to cook slowly. Season to taste with lemon juice and the salt and pepper. Add the QimiQ Sauce Base. Blend smooth using an immersion blender.
2. For the ravioli dough: knead all ingredients to a smooth dough and allow to rest chilled for one hour. Roll the dough into thin strips and spread with some of the celeriac puree. Fold and cut out raviolis.
3. For the gin espuma: mix 200 g of the celeriac puree together with the QimiQ Sauce Base and mascarpone and season to taste with salt and pepper. Heat the mixture and pour into an iSi Gourmet Whip bottle. Screw in one charger and shake well.
4. Allow the ravioli to simmer in salted water for approx. 5 minutes. Remove from the water and toss in butter. Garnish the ravioli with black nuts and serve with the gin espuma.