



VEAL LIVER PUFF PASTRY ROLLS WITH CALVADOS APPLES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Longer shelf life without loss of quality
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



INGREDIENTS FOR 10 PORTIONS

1 package Puff pastry
1 Egg(s), to brush

FOR THE VEAL LIVER MOUSSE

125 g QimiQ Classic, room temperature
250 g QimiQ Whip, chilled
500 g Veal liver
100 g Shallot(s)
150 g Butter
80 ml Port
40 ml Brandy
125 ml Whipping cream 36 % fat
Salt and pepper

FOR THE CALVADOS APPLES

500 g Apple(s), peeled
80 g Butter
80 g Sugar
Vanilla sugar
125 ml Calvados
Black pepper

METHOD

1. For the veal liver mousse: trim the veal liver and sauté with the shallots in butter. Douse with the port and cognac and reduce. Allow to cool.
2. Add the QimiQ Classic and blend smooth using an immersion blender. Season to taste with salt and pepper.
3. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially on bottom and sides of bowl). Add the cream and the veal liver mixture and continue to whip until the required volume has been achieved.
4. Cut the puff pastry into 10 equal sized strips and wrap around greased moulds. Brush with the egg and sprinkle with the salt. Bake in a preheated oven at 180 °C for approx. 13 minutes.
5. Allow the puff pastry rolls to cool and fill with the veal liver mousse.
6. For the calvados apples: sauté the apple cubes in butter. Add the sugar and caramelize. Douse with the calvados and season with the black pepper.
7. Serve the veal liver puff pastry rolls with the calvados apples.