



CHEESE SOUFFLÉ WITH CARROT DIP



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE CHEESE SOUFFLÉ

250 g QimiQ Classic, room temperature

340 g Cream cheese

125 ml Whipping cream 36 % fat

40 g Corn starch

40 g Butter

6 Egg yolk(s)

70 g White bread crumbs

6 Egg white(s)

Salt and pepper

Nutmeg, ground

FOR THE CARROT DIP

250 g QimiQ Classic, room temperature

300 g Cream cheese

150 g Carrot(s), grated

1 Orange(s), juice and finely grated zest

Salt

Sugar

METHOD

1. Preheat the oven to 248 °F (air circulation).
2. For the cheese soufflé: bring the unchilled QimiQ Classic together with the cream cheese, cream, corn starch and butter to a boil and allow to swell the starch.
3. Allow to cool the mixture. Add the egg yolks and white bread crumbs and mix well.
4. Whisk the egg whites with the salt until stiff and carefully fold into the mixture.
5. Fill the mixture into greased molds and bake in a water bath in the preheated oven for approx. 25 minutes.
6. For the carrot dip: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.