



# TARTAR SAUCE WITH FRIED MUSHROOMS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- No eggs required



20



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE TARTAR SAUCE

**250 g** QimiQ Classic, room temperature

**120 ml** Sunflower oil

**1 tbsp** Mustard

**1** Lemon(s), juice only

**100 g** Pickled gherkins, finely chopped

**20 g** Capers, finely chopped

**20 g** Parsley, finely chopped

Salt and pepper

### FOR THE BAKED MUSHROOMS

**2 kg** Mushrooms

**1** Salt and pepper

**200 g** AP Flour

**4** Egg(s)

**300 g** Bread crumbs

**1** Lemon(s), juice only

Vegetable oil, to fry

## METHOD

1. For the tartar sauce: whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil.
2. Add the remaining ingredients and mix well. Season to taste with salt and pepper.
3. For the fried champignons: wash the mushrooms, season to taste with salt and pepper and sprinkle with the lemon juice. Bread with the flour, egg and bread crumbs. Fry until crispy in hot oil.
4. Serve the fried champignons with the tartar sauce.