



BEER BATTERED LA BONNE VIE BUCHE DE CHÈVRE WITH AIOLI



QimiQ BENEFITS

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



INGREDIENTS FOR 10 PORTIONS

FOR THE AIOLI

250 g QimiQ Classic, room temperature

180 ml Olive oil extra virgin

2 Egg yolk(s)

50 g Garlic clove(s), minced

100 g Shallot(s), finely sliced

5 g Worcestershire sauce

20 g Dijon mustard

20 g Chives, finely chopped

Salt and pepper

FOR THE BEER BATTER

170 g AP Flour

4 g Baking powder

3 Egg(s)

150 ml Beer

1 g Garlic powder

Black pepper, freshly ground

10 slices La Bonne Vie Buche de Chèvre, approx. 3 cm thick

METHOD

1. For the aioli: whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil until emulsified. Add the remaining ingredients and mix well. Season to taste with salt and pepper.
2. For the beer batter: mix the ingredients together. Roll the La Bonne Vie Buche de Chèvre in flour and pull through the beer batter. Fry in hot oil until golden brown.
3. Serve the beer battered La Bonne Vie Buche de Chèvre with the aioli.