



TARTAR SAUCE WITH FRIED MUSHROOMS



QimiQ BENEFITS

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



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easy

Tips

Pečene šampinjone servirati s tartar umakom.

INGREDIENTS FOR 4 PORTIONS

FOR THE TARTAR SAUCE

125 g QimiQ Classic, room temperature

60 ml Sunflower oil

1 tsp Mustard

0.5 Lemon(s), juice only

50 g Pickled gherkins, finely chopped

10 g Capers, finely chopped

10 g Parsley, finely chopped

Salt and pepper

FOR THE BAKED MUSHROOMS

1 kg Mushrooms

Salt and pepper

0.5 Lemon(s), juice only

100 g AP Flour

2 Egg(s)

150 g Bread crumbs

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.