



LAKE TROUT TARTAR WITH BEETROOT CREAM AND CHIVE ESPUMA



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Can perfectly be pre-prepared



INGREDIENTS FOR 10 PORTIONS

FOR THE CHIVE ESPUMA

90 g	QimiQ Whip
80 g	QimiQ Sauce Base
60 g	Shallot(s), finely sliced
1 tbsp	Olive oil
70 ml	White wine
200 ml	Chicken stock
100 g	Chives
20 g	Parsley
1 tbsp	Lemon oil
	Salt and pepper

FOR THE LAKE TROUT TARTAR

200 g	QimiQ Classic, room temperature
100 ml	Olive oil
80 g	Red onion(s), finely sliced
30 g	Chives, finely sliced
0.5	Lemon(s), juice only
	Salt and pepper
400 g	Lake trout fillets, boned, skinned, finely diced

FOR THE RED BEET CREAM

250 g	QimiQ Classic, room temperature
200 g	Red beet(s), cooked
10 ml	White balsamic vinegar
200 ml	Rapeseed oil
20 g	Horseradish, grated
	Cumin, ground
	Salt and pepper

METHOD

1. For the chive espuma: sauté the shallots in hot olive oil. Add the white wine and reduce to 1/3. Add the chicken stock and reduce to 1/3 again.
2. Add the chives and parsley and bring to the boil. Whisk in the QimiQ Whip, QimiQ Sauce Base and lemon oil and season to taste with salt and pepper. Fill into a pacojet beaker and deep freeze to -4 °F.
3. For the lake trout tartar: whisk the unchilled QimiQ Classic smooth. Slowly whisk in the olive oil. Add the onion, chives and lemon juice and mix well. Season to taste with salt and pepper and fold in the diced lake trout.
4. For the beetroot cream: blend the ingredients together until smooth and season to taste with cumin, salt and pepper.
5. Pacotise the chive espuma and fill into an iSi Gourmet Whip. Screw in one charger and shake well.
6. Serve the lake trout tartar with the beetroot cream and chive espuma.