



# 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

<b>250 g</b>	QimiQ Sauce Base
<b>340 g</b>	Cream cheese
<b>125 ml</b>	Whipping cream 36 % fat
<b>40 g</b>	Corn starch
<b>40 g</b>	Butter
<b>6</b>	Egg yolk(s)
<b>70 g</b>	White bread crumbs
<b>6</b>	Egg white(s)
	Salt and pepper
	Nutmeg, ground

### FOR THE CARROT DIP

<b>250 g</b>	QimiQ Classic, room temperature
<b>300 g</b>	Cream cheese
<b>150 g</b>	Carrot(s), grated
<b>1</b>	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 QimiQ Sauce Base 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.