



SPRING TARTS WITH ARTICHOKE MOUSSE



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Acid stable and does not curdle
- High stability despite light consistency



25



easy

INGREDIENTS FOR 12 PORTIONS

FOR THE ARTICHOKE MOUSSE

200 g	QimiQ Whip, chilled
100 g	Onion(s), finely chopped
	Butter
	Sugar
300 g	Artichokes, diced
40 ml	Balsamic vinegar, white
	Salt and pepper
50 ml	Clear vegetable stock
12	Tartlets Ø 9 cm [26 g each]

FOR THE ROCKET LEAF PESTO

100 g	QimiQ Classic, room temperature
120 g	Arugula [Rocket leaf]
100 ml	Olive oil
40 g	Pine nuts, roasted
	Lemon peel, finely grated

FOR THE SALAD

200 g	Artichoke hearts, diced
400 g	Cherry tomatoes
400 g	Asparagus, cooked
100 g	Arugula [Rocket leaf]
12 small	Egg(s), hard boiled
	Balsamic vinegar, white

METHOD

1. For the mousse, lightly caramelize the onion in butter and sugar. Add the artichoke and douse with vinegar. Season to taste with salt and pepper and allow to cool. Blend and strain through a fine sieve.
2. Lightly whip the cold QimiQ Whip, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl). Add the vegetable stock and continue to whip until the required volume has been achieved. Fold in the artichoke puree and season to taste with salt and pepper. Pipe into the tart cases and chill for at least 4 hours.
3. Gemüsesuppe dazugeben und bis zum gewünschten Volumen aufschlagen.
4. Artischockenpüree beimengen und mit Salz und Pfeffer abschmecken. In HUG Snack-Tartelettes füllen und mindestens 4 Stunden kühlen.
5. For the pesto, blanch the rocket leaf salad and rinse immediately in iced water. Add the remaining ingredients and blend.
6. Marinate the salad with vinegar and the pesto and serve with the artichoke tarts.