



FRIED CHAR WITH HORSERADISH MOUSSE ON BEETROOT CARPACCIO

QimiQ BENEFITS

- Quick and simple preparation
- Stable consistency
- Enhances the natural taste of added ingredients
- Reduces skin formation



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE MOUSSE

125 g QimiQ Classic, room temperature

30 g Horseradish, grated

Salt and pepper

125 g Heavy cream 36 % fat, beaten

FOR THE CARPACCIO

800 g Red beet(s), cooked

Olive oil

Balsamic vinegar

Salt and pepper

600 g Char fillets 160 g each

Olive oil

METHOD

1. For the mousse, whisk QimiQ Classic smooth.
2. Add the horseradish, salt and pepper and mix well. Fold in the whipped cream and chill for at least 4 hours (preferably over night).
3. Thinly slice the beetroot and marinate in oil, vinegar, salt and pepper.
4. Fry the char fillets in oil.
5. Form small dumplings out of the mousse with a teaspoon and serve with the char fillets on the beetroot carpaccio.