

GOATS CHEESE WITH MANGO CHUTNEY AND BLACK OLIVE

U105.71.1 Mini Drop Savoury Tart Shell



Image for U105.71.1 Mini drop savoury tart shell only. Not recipe shown.

Goats cheese mousse

125g QimiQ Classic
 125g Goats cheese
 65g QimiQ Whip
 20g White Balsamic vinegar
 1g Oregano
 1g Thyme

Whisk QimiQ Classic until smooth. Add the goats cheese, vinegar and seasonings and blend until smooth.
 Whip the QimiQ Whip until totally whipped.
 Pour into the goats cheese mixture and keep whipping for 1 minute on high speed.
 Put into tartlet shells.

Mango and black olive chutney

100g Red onion peeled and sliced
 200g Diced mango
 50g Black olives chopped
 100g Vegetable fond
 50g Wine vinegar
 30g Sugar
 3g Salt
 2g Pepper
 5g Ginger grated

Cook red onions, mango and olives with some olive oil with salt, pepper, ginger and sugar until soft.
 Add vinegar until evaporated.
 Add the Vegetable fond and keep cooking until totally evaporated.

Finish

Savoury sesame tart
 Micro greens

Fill the tart with the goats cheese preparation and then put the chutney on top. Put micro greens on top.