

Rolling Pin Jubiläumsausgabe – QimiQ Starkoch Wettbewerb

Manuel Wagner

Born 1972 in Walliwil (Switzerland)

Apprenticeship: Hotel Metropole in Interlaken (Switzerland)

Career History: Bergbaü Gobel in Zweisimmen (CH), Galthotel in Saanenmöser (CH), Hotel Wächter in Bern (CH), Hotel Continental in Oslo (N), Restaurant Statholdergården in Oslo (N), Restaurant Villa Club Hausenmatte in Luzern (CH), Hotel Hirschen in Gerten (CH), Restaurant Le Beaujolais in Banff (USA), Hotel Crown Plaza in Salzburg (A), own catering company in Salzburg (A)

Currently: Directing his own catering company "Rent A Cook by M. W." in Salzburg (A)

My favourite recipe with QimiQ:

Banana Barcardi Creation on Chocolate Sauce

Recipe for 8 portions

Ingredients:

150 g QimiQ, 150 ml water, 60 g Sweet QimiQ Volume, 54 g sugar, 100 g cream cheese, 2 bananas, 150 ml Bacardi, 200 ml chocolate sauce, 15 g fresh mint, 90 ml sour cream, 80 g fresh raspberries, 8 small chocolate decorations

Preparation:

Whisk QimiQ, water, sugar and Sweet QimiQ Volume for app. 3-5 mins. at high speed. Mix bananas with cream cheese and add into the QimiQ with Bacardi. Whisk again for app. 3 mins. Fill into timbals and allow to cool. Serve timbal on a chocolate mirror and decorate with sour cream, raspberries and chocolate decorations.

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