



WARM SUNDRIED TOMATO MOUSSE



QimiQ BENEFITS

- Hygienic storage possible
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

340 g QimiQ Classic

85 g Cream cheese

142 g Tomato paste

142 g Dried tomatoes

118 ml Olive oil

207 ml Milk

Garlic, squeezed

METHOD

1. Blend the ingredients together until completely smooth (strain if necessary).
2. Pour into a 1 litre iSi Gourmet Whip, screw in one charger and shake well.
3. Keep in a hot water bath at a maximum temperature of 75° C.
4. Shake well before serving.