



TOMATO AND PESTO MINI GATEAUX WITH PUFF PASTRY

QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Reduces skin formation
- Reduces discolouration



25



easy

INGREDIENTS FOR 4 PORTIONS

270 g Puff pastry[Tante Fanny], 1 package

FOR THE PESTO LAYER

40 g Basil

20 g Pine nuts, roasted

20 g Parmesan, grated

40 ml Olive oil

125 g QimiQ Classic, unchilled

125 g Ricotta min. 45 % fat

Salt and pepper

FOR THE TOMATO LAYER

125 g QimiQ Classic, unchilled

150 g Tomato(es), cored

20 ml Balsamic vinegar, white

Salt and pepper

METHOD

1. Bake the puff pastry according to the instructions on the packet. Cut into 12 circles with the aid of a (8 cm Ø) dessert ring.
2. For the pesto layer, blend the basil, pine nuts, parmesan and oil to a pesto. Whisk QimiQ Classic smooth. Add 80 g of the pesto mixture and all of the ricotta and mix well.
3. For the tomato layer, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Place one circle of puff pastry into each of 4 dessert rings and layer alternately with the pesto mixture, tomato mixture and puff pastry until the ring is full. Chill for at least 4 hours, preferably over night.
5. Cut around the inside of the ring with a sharp knife, carefully remove from the dessert ring and serve with the remaining pesto.