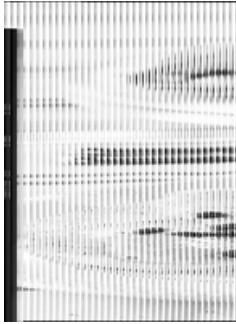




# KOHLRABI TONNATO



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 8 PORTIONS

4 Kohlrabi, jumbo

### FOR THE TONNATO SAUCE

250 g QimiQ Classic, unchilled

360 g Tuna in oil, drained

10 g Mustard

200 g Low fat yoghurt

20 g Tomato ketchup

Capers

Salt

Pepper

### TO GARNISH

Lettuce

Red pepper(s), cut into strips

## METHOD

1. For the sauce, whisk the QimiQ Classic smooth. Add the tuna, mustard, yoghurt, ketchup and capers and mix well. Season to taste and blend.
2. Season to taste and blend.
3. Slice the kohlrabi into wafer thin slices. Arrange on a plate and drizzle with the tonnato sauce.
4. Garnish with the lettuce, strips of red pepper and capers.