



# TOMATO AND MOZZARELLA TERRINE WITH WHITE BALSAMICO ESPUMA



## QimiQ BENEFITS

- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- Creamy indulgent taste with less fat
- High stability despite light consistency



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE COATING

200 g QimiQ Classic, unchilled

50 g Green pesto

### FOR THE TERRINE

200 g QimiQ Whip Pastry Cream, chilled

50 g Green pesto

50 g Red Pesto

Salt and pepper

400 g Tomato(es), skinned

300 g Mozzarella, finely sliced [émincé PF]

50 g Basil leaves

### FOR THE BALSAMICO ESPUMA

50 g QimiQ Whip Pastry Cream, chilled

30 ml Balsamic vinegar, white

120 ml Milk

15 ml Olive oil

Salt and pepper

## METHOD

1. For the coating, whisk QimiQ Classic smooth. Add the pesto and mix well. Spread thinly onto a sheet of cling film and chill.
2. For the terrine, whip the cold QimiQ Whip in a machine at top speed for 3-4 minutes, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Divide into two bowls, add the red pesto to one, and the green pesto to the other and mix well. Season both mixtures with salt and pepper to taste.
3. Line a terrine mold with the chilled coating. Layer the tomatoes, green pesto cream, red pesto cream, mozzarella and basil leaves in the terrine and chill overnight.
4. For the balsamico espuma, carefully blend the ingredients together until smooth. Pour into an iSi Gourmet Whip and screw in one charger. Shake well and chill for approx. 2 hours. Shake well to serve.
5. Tip the terrine out of the mould, peel off the cling film and serve with the balsamic espuma.