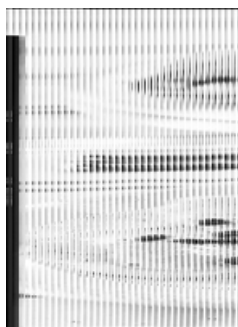




# KOHLRABI TONNATO



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

**2 large [große]** Kohlrabi, peeled

## FOR THE TONNATO SAUCE

<b>125 g</b>	QimiQ Classic, unchilled
<b>180 g</b>	Tuna in oil, drained, = 1 tin [tuna]
<b>1 tsp</b>	Mustard
<b>100 g</b>	Low fat yoghurt
<b>1 tbsp</b>	Tomato ketchup
	Capers
	Salt and pepper
	Lettuce, to decorate
	Red pepper(s), to decorate
	Capers, to decorate

## METHOD

1. For the sauce, whisk the QimiQ Classic smooth. Add the tuna, mustard, yoghurt, ketchup and capers and mix well. Season with salt and pepper 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, red peppers and capers.