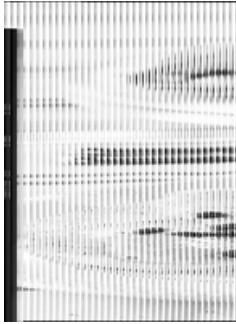




KOHLRABI TONNATO



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

125 g QimiQ Classic, unchilled

180 g Tuna in oil, drained, = 1 tin [tuna]

1 tsp Mustard

100 g Low fat yoghurt

1 tbsp 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.