



OLIVE AND TOMATO TAPENADE



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Acid stable and does not curdle
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 1050 G

250 g QimiQ Classic, unchilled

150 g Green olives

150 g Black olives

200 g Dried tomatoes

100 ml Water

100 ml Olive oil

50 g Parmesan

20 g Garlic, finely chopped

10 ml Vinegar

20 g Sugar

Salt and pepper

METHOD

1. Blend the ingredients together with an immersion blender until smooth.
2. Allow to chill for approx. 4 hours.
3. Remove from the fridge, allow to stand for approx. 15 minutes and whisk smooth to serve.