



TOMATOES STUFFED WITH RED PEPPER PUREE FROM RUDOLF AND KARL OBAUER



QimiQ BENEFITS

- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Firmer and more stable fillings



25



easy

INGREDIENTS FOR 8 PORTIONS

1.5 Sheet(s) of gelatine, 1.5 g each

8 Tomato(es)

Salt

Tabasco sauce

Olive oil

2 Red pepper(s)

Cayenne pepper

Grand Marnier

250 g QimiQ Classic

1 Orange(s)

180 g Cream 36 % fat

Garden herbs, fresh (optional)

Spring onion(s) (optional)

FOR THE SALAD

1 Garden lettuce

Balsamic vinegar

Sugar

Chives

METHOD

1. Soak the gelatine in water. Remove the tomato stalks and skin the tomatoes in boiling water. Halve the tomatoes, scoop out the pips and strain to retrieve the juice. Add salt, tabasco and a large shot of olive oil to the tomato juice and blend smooth.
2. Chop the red pepper, place in a saucepan with a pinch of cayenne pepper and salt and enough water to cover the mixture. Cook until soft and drain off the liquid. Blend the peppers with enough drained liquid to achieve a creamy consistency.
3. Squeeze the gelatine and dissolve in the hot Grand Marnier. Mix 125 ml of the pepper mixture with the QimiQ Classic, Tabasco, 1/2 tbsp orange zest and dissolved gelatine.
4. Whisk the cream with a pinch of salt until stiff and fold into the pepper mixture. Place the hollow tomato halves in a cup, fill with the cream and chill.
5. Pre-prepare the salad. Add a shot of balsamic vinegar, sugar and chopped chives to half of the tomato juice and mix well. Toss the salad in the tomato dressing.
6. Remove the tomato halves from the cups and arrange on a plate with the salad. Drizzle with the remaining tomato juice and serve sprinkled with chopped herbs.