



MANGETOUT PUREE

QimiQ BENEFITS

- Deep freeze stable
- 100% natural, contains no preservatives, additives or emulsifiers
- Full creamy taste with less fat and cholesterol



15



easy

INGREDIENTS FOR 1000 G

729 g Sugar peas

180 g QimiQ Classic

67 g Butter

11 g Salt

2 g Cayenne pepper

11 g Starch Novation 4600

METHOD

1. Cook the mangetout in well salted boiling water. Drain and chop finely in a bowl cutter.
2. Add the QimiQ Classic and Butter and mix well.
3. Season to taste, add the starch and mix well. Pour into the required forms and allow to cool.