



VEGETABLE TERRINE



QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, unchilled

500 g Seasonal mixed vegetables

Vegetable stock

200 g Low fat quark [cream cheese]

30 g Mustard

Salt

White pepper

20 g Flat-leaf parsley, finely chopped

10 g Tarragon, finely chopped

METHOD

1. Cook the vegetables in the stock until tender. Drain and douse with cold water.
2. Whisk the unchilled QimiQ Classic smooth. Add the quark, mustard, salt, pepper, parsley and tarragon and mix well. Fold in the cooked vegetables.
3. Line a small terrine mould with cling film, pour in the vegetable mixture and allow to chill for approx. 4 hours.