



TOMATOES STUFFED WITH GORGONZOLA

QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Longer presentation times without loss of quality
- Quick and easy preparation
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 6 PORTIONS

100 g	QimiQ Classic, unchilled
100 g	Gorgonzola
100 g	Cream 36 % fat, liquid
100 g	Milk
2 tbsp	Olive oil
	Salt and pepper
4	Tomato(es), firm
	Basil, to garnish

METHOD

1. Blend the QimiQ Classic, Gorgonzola, cream, milk, olive oil and seasoning together until smooth. Strain through a fine sieve.
2. Pour into a 0,5 litre Gourmet Whip bottle, screw in one charger and shake well. Chill for 30 minutes.
3. Slice off the tomato tops and put to one side. Scoop out the tomato flesh with a teaspoon.
4. Take the iSi bottle out of the fridge, shake well and pipe the filling into the tomato cases.
5. Replace the tops, garnish with basil and serve.