



# TOMATO AND MOZZARELLA WITH GORGONZOLA CREAM

## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Acid stable and does not curdle
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE GORGONZOLA CREAM

- 125 g** QimiQ Classic
- 250 g** Natural yoghurt
- 4 tbsp** Water
- 3 tbsp** Vinegar
- 50 g** Gorgonzola, finely grated
- 1 tbsp** Chives
- Salt and pepper

### FOR THE SALAD

- 6** Tomato(es), sliced
- 500 g** Mozzarella, sliced
- Curled lettuce
- Balsamic vinegar

## METHOD

1. For the cream, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. Arrange lettuce, tomato and mozzarella slices on a serving plate. Spoon the gorgonzola cream around the salad.
3. Sprinkle with balsamic vinegar and serve.