



# WARM SUNDRIED TOMATO MOUSSE



## QimiQ BENEFITS

- Hygienic storage possible
- Creamy indulgent taste with less fat
- Ideal for show-cooking and buffets



15



easy

## INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

**340 g** QimiQ Cream Base

**85 g** Cream cheese

**142 g** Tomato paste

**142 g** Dried tomatoes

**118 ml** Olive oil

**150 ml** Milk

Garlic, squeezed

## METHOD

1. Blend the ingredients together until completely smooth (strain if necessary).
2. Pour into a 1 litre iSi Gourmet Whip, screw in one charger and shake well.
3. Keep in a hot water bath at a maximum temperature of 75° C.
4. Shake well before serving.