



GRILLED TUNA BAGUETTES FOR THERMOMIX®



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Quick and easy preparation
- Baked goods stay crispy longer



15



easy

Tips

Finish with corn.

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Cream Base

80 g Emmenthal cheese

2 Shallot(s), peeled

180 g Tuna in oil, drained, = 1 tin [tuna]

Salt and pepper

Smoked sweet paprika

4 Small baguette(s) 50 g each

2 Tomato(es), sliced

METHOD

1. Preheat the oven to 220 °C (top heat or grill).
2. Place the cheese into the Thermomix bowl and chop for 4-5 seconds / speed 5. Tip into a separate bowl.
3. Place the shallots into the Thermomix bowl and chop for 5 seconds / speed 5.
4. Add the QimiQ Sauce Base, the remaining ingredients and the cheese and mix for 4 seconds / speed 3. Season to taste and mix at speed 3.
5. Halve the baguettes lengthwise. Spread with the tuna mixture, top with sliced tomato and grill for 10-15 minutes or until golden brown.