



PEPPERS STUFFED WITH CHORIZO MOUSSE



QimiQ BENEFITS

- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- One bowl preparation



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

6 Sweet pepper(s)

50 g Sour cream 15 % fat

1 tsp Paprika powder

100 g Dried tomatoes, chopped

1 tsp Cumin, ground

120 g Chorizo [Spanish paprika salami], chopped

60 g Black olives, chopped

40 g Spring onion(s), chopped

1 tbsp Flat-leaf parsley, chopped

40 g Tomato ketchup

METHOD

1. Slice the top off of the peppers and remove the pips.
2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the remaining ingredients and continue to whisk until the required volume has been achieved.
4. Fill the peppers with the mousse and chill well.