



TOMATO AND BASIL CRÈME DE BEURRE WITH TOMATO JELLY



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Full taste with less fat content
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE TOMATO CRÈME DE BEURRE

250 g QimiQ Whip Pastry Cream, chilled

60 g Butter, melted

80 g Dried tomatoes in oil, pureed

Salt

Black pepper, freshly ground

1 dash of Balsamic vinegar

FOR THE BASIL CRÈME DE BEURRE

250 g QimiQ Whip Pastry Cream, chilled

60 g Butter, melted

40 g Basil puree

40 g Cream cheese

Salt

Black pepper, freshly grated

0.5 Lemon(s), finely grated zest

FOR THE TOMATO JELLY

125 ml Tomato juice

4 Gelatine sheets à 3 g

Salt

METHOD

1. For the tomato crème de beurre: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the lukewarm melted butter and continue to whip at medium speed until the required volume has been achieved.
2. Add the pureed tomatoes and spices and fold in quickly. Pour the mixture into moulds until half-full and chill well.
3. For the basil crème de beurre: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the lukewarm melted butter and continue to whip at medium speed until the required volume has been achieved.
4. Add the basil puree, cream cheese and spices and fold in quickly. Spread the mixture onto the tomato crème de beurre and freeze briefly. Remove from the moulds and chill well.
5. For the tomato jelly: dissolve the soaked and squeezed gelatine in the warm tomato juice and season with the salt. Spread the mixture onto the cream before it begins to thicken and chill well.
6. Decorate as required and serve.