



# TOMATO AND WILD GARLIC RINGS



## QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Reduces skin formation
- Reduces discolouration



25



easy

## INGREDIENTS FOR 10 PORTIONS

**2 package** Puff pastry[Tante Fanny]

### FOR THE WILD GARLIC LAYER

**250 g** QimiQ Classic, unchilled

**80 g** Wild garlic

**40 g** Pine nuts, roasted

**40 g** Parmesan, grated

**80 ml** Olive oil

**250 g** Ricotta min. 45 % fat

Salt and pepper

### FOR THE TOMATO LAYER

**250 g** QimiQ Classic, unchilled

**300 g** Tomato(es), cored

**40 ml** Balsamic vinegar, white

Salt and pepper

## METHOD

1. Bake the puff pastry according to the instructions on the packet. Cut into 30 circles with the aid of a (8 cm Ø) dessert ring.
2. For the wild garlic layer, blend the wild garlic, pine nuts, parmesan and oil to a pesto. Whisk the unchilled QimiQ Classic smooth. Add 160 g of the pesto mixture and all of the ricotta and mix well.
3. For the tomato layer: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Place one circle of puff pastry into each of 10 dessert rings and layer alternately with the wild garlic mixture, tomato mixture and puff pastry until the ring is full. Allow to chill for approx. 4 hours.
5. Cut around the inside of the ring with a sharp knife, carefully remove from the ring and serve with the remaining pesto.