



BOURSIN AND ALPINE CHEESE MOUSSE IN A TOMATO AND BASIL TART CASE



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 60 TARTLETS

265 g QimiQ Classic, unchilled

410 g Boursin Pepper Cream Cheese

Salt

Pepper, freshly ground

200 Whipping cream 36 % fat

60 slices Alpine cheese [strong] 45 % fat

60 Filo pastry à 125g

Paprika powder

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the Boursin cheese, season to taste and mix well.
3. Fold in the whipped cream.
4. Roll the cheese slices, place in the tart cases and fill with the cream cheese mixture using a piping bag with a star shaped nozzle. Chill well.
5. Serve sprinkled with paprika powder.