



# BASIL MOUSSE STUFFED CHERRY TOMATOES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**20** Cherry tomatoes

**80 g** Cream cheese

**30 g** Basil

**3 tbsp** Olive oil

Salt

Pepper, freshly ground

**125 ml** Whipping cream 36 % fat

## METHOD

1. Halve the cherry tomatoes and remove the core and seeds.
2. For the basil mousse: mix the unchilled QimiQ Classic together with the cream cheese, basil, olive oil and spices until smooth with an immersion blender. Fold in the whipped cream.
3. Fill into a bowl and allow to chill for 30 minutes.
4. Fill the cold mousse into a piping bag and pipe into the halved cherry tomatoes. Garnish as required and serve.