



# 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 10 PORTIONS

<b>250 g</b>	QimiQ Whip Pastry Cream, chilled
<b>30</b>	Cherry tomatoes
<b>200 g</b>	Cream cheese
<b>80 g</b>	Basil pesto
	Salt
	Pepper, freshly ground

## METHOD

1. Halve the cherry tomatoes and remove the core and seeds.
2. For the basil mousse: 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 cream cheese, basil pesto and spices and continue to whip until the required volume has been achieved.
4. Fill into a bowl and allow to chill for 30 minutes.
5. Fill the cold mousse into a piping bag and pipe into the halved cherry tomatoes. Garnish as required and serve.