



TOMATO MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Emulsifies with oil
- Quick and easy preparation



15



easy

INGREDIENTS FOR 24 PORTIONS

125 g	QimiQ Classic, unchilled
2 tbsp	Dried tomatoes in oil
2 tbsp	Oil from the tomato tin
1	Garlic clove(s)
1 tbsp	White balsamic vinegar, or herb vinegar
2 tbsp	Tomato paste
100	Whipping cream 36 % fat
	Salt and pepper

METHOD

1. Using an immersion blender mix all the ingredients (except the cream) together until smooth.
2. Fold in the whipped cream. Season to taste with salt and pepper and allow to chill for at least 4 hours.