



WARM TOMATO SANDWICH



QimiQ BENEFITS

- Baked goods remain moist for longer
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



10



easy

INGREDIENTS FOR 4 PORTIONS

| | |
|--------------------------|--|
| 250 g | QimiQ Cream Base |
| 350 g | Alpine cheese [strong] 45 % fat , grated |
| 1 tbsp | Olive oil |
| 1 small pinch(es) | Chilli powder |
| | Salt and pepper |
| 1 | Baguette(s) |
| 4 | Tomato(es), diced |
| 0.5 | Red onion(s), finely sliced |
| 1 tbsp | Basil, chopped |
| 1 tbsp | Flat-leaf parsley, chopped |

METHOD

1. Preheat the oven to 200 °C (conventional oven).
2. Mix the QimiQ Sauce Base well with the alpine cheese, olive oil and chili powder. Season to taste with salt and pepper.
3. Cut the baguette into 2 pieces and halve through the middle.
4. Spread the QimiQ mixture onto the baguette halves and bake in the preheated oven for approx.10-12 minutes.
5. Distribute the tomato cubes and onions onto the baguette halves and garnish with the basil and parsley.
6. **Tip:** Ciabatta can be used instead of baguette.