



# TOMATO AND MOZZARELLA BARS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Pastry remains crispy for longer
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 8 SERVINGS

<b>125 g</b>	QimiQ Cream Base
<b>100 g</b>	Tomato(es), diced
<b>100 g</b>	Dried tomatoes, diced
<b>50 g</b>	Tomato paste
<b>150 g</b>	Mozzarella, diced
<b>1</b>	Egg(s)
<b>1 tbsp</b>	Basil, chopped
	Salt and pepper
<b>1 pinch(es)</b>	Sugar
	Garlic, chopped
	Olive oil, to brush
<b>2 package</b>	Fresh pizza dough

## METHOD

1. Preheat the oven to 210 °C (conventional oven) and prepare the pizza dough according to the instructions on the package.
2. Mix the QimiQ Sauce Base together with the remaining ingredients.
3. Cut the pizza dough into 4 equal sized pieces. Spread the QimiQ mixture on top, roll in and brush with the olive oil.
4. Bake in the preheated oven for approx. 15-20 minutes.