



# RIO BRIATI MOZZARELLA WITH TOMATO FOAM AND BASIL FOAM



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Longer presentation times



## INGREDIENTS FOR 10 PORTIONS

**800 g** Rio Briati Mozzarella, sliced

**400 g** Rocket salad

## FOR THE TOMATO FOAM

**250 g** QimiQ Whip Pastry Cream

**60 g** Shallot(s), diced

**20 g** Garlic, finely chopped

**40 g** Tomato paste

**80 ml** Chicken stock

**200 g** Tomato(es), peeled, cored

**150 g** Cream cheese

Salt and pepper

## FOR THE BASIL FOAM

**250 g** QimiQ Whip Pastry Cream

**80 ml** Whipping cream 36 % fat

**160 g** Cream cheese

**40 ml** Olive oil

**150 g** Basil

**200 g** Spinach

Salt

## METHOD

1. For the tomato foam: sauté the shallots and garlic until tender. Add the tomato puree and douse with the chicken stock. Allow to reduce by half.
2. Place the tomato mixture into a mixing beaker with the other ingredients and blend with an immersion blender until smooth. Strain through a sieve if necessary. Fill into an iSi Gourmet Whip bottle, screw in one charger and shake well. Hold warm in a water bath.
3. For the basil foam: place all of the ingredients together in a mixing beaker and blend with an immersion blender until smooth. Strain through a sieve if necessary. Fill into an iSi Gourmet Whip bottle, screw in one charger and shake well. Allow to chill.
4. Arrange the Rio Briati Mozzarella slices with the rucola and top with the tomato and basil foam.