



PACOJET - GORGONZOLA FILLING FOR RAVIOLI



QimiQ **BENEFITS**

- No separation of added ingredients
- Enhances the natural taste of added ingredients
- Deep freeze stable



INGREDIENTS FOR 1 PACOJET BEAKER

100 g QimiQ Cream Base

300 g Hard cheese, grated

340 g Gorgonzola, diced

2 Egg(s)

40 ml Olive oil

Salt and pepper

METHOD

1. Blend the ingredients together until smooth.
2. Pour into a Pacojet beaker and freeze at -23 °C for approx. 24 hours.
3. Pacotise.