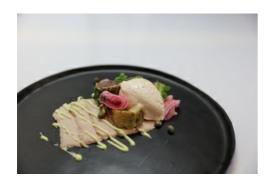
QimiQ

TUNA MOUSSE



QimiQ BENEFITS

- Easy and quick preparation
- Creamy pleasure with less fat
- Binds liquid, bread and pastries stay dry and fresh longer
- Longer presentation time without loss of quality
- Reduced skin formation



INGREDIENTS FOR 17 PORTIONEN À 60 G

400 g	QimiQ Whip Pastry Cream, chilled
350 g	Tuna in oil
250 g	Crème fraîche
6 g	Salt
2 g	White pepper, ground
10 g	Capers
10 g	Lemon(s), juice only

METHOD

- 1. Finely puree all ingredients and whip in a food processor.
- 2. Pour into molds and refrigerate for at least 4 hours.