



# TUNA MOUSSE



## QimiQ BENEFITS

- Easy and quick preparation
- Creamy pleasure with less fat
- Binds liquid, bread and pastries stay dry and fresh longer
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- 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.