



VEGETABLE TERRINE



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



15



easy

Tips

Submerging the moulds briefly in hot water makes removing the terrines easier.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

250 g Seasonal mixed vegetables

Vegetable stock

100 g Low fat quark [cream cheese]

1 tbsp Mustard

Salt

White pepper

1 tbsp Flat-leaf parsley, finely chopped

1 tbsp Tarragon, finely chopped

METHOD

1. Cook the vegetables in the vegetable stock until tender. Drain and rinse with cold water (in order to retain colour).
2. Whisk the unchilled QimiQ Classic smooth. Add the quark, mustard, salt, pepper, parsley and tarragon and mix well. Fold in the cooked vegetables.
3. Line a small loaf tin or terrine mould with cling film, pour in the terrine mixture and chill for approx. 4 hours.
4. Tip the terrine out of the mould, remove the cling film and portion with a sharp knife.