



MEDITERRANEAN VEGETABLE TERRINE



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- No additional gelatine required
- Quick and easy preparation



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easy

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Classic, unchilled
50 g	Yellow pepper(s)
300 g	Courgette(s), finely sliced [émincé PF]
250 g	Quark 20 % fat
	Salt and pepper
	Basil, finely chopped
5 ml	Lemon juice
100 g	Dried tomatoes, finely diced
30 g	Black olives, cored
30 g	Capers

METHOD

1. Halve the peppers and remove the seeds. Bake in a preheated oven at 180 °C until brown. Allow to cool, peel and dice.
2. Line a terrine mould (lined with cling film) with a layer of thin courgette slices. Leave an overlap of courgette to cover the filling.
3. Whisk the unchilled QimiQ Classic smooth. Add the quark, seasoning, basil and lemon juice and mix well.
4. Alternately layer the quark mousse, dried tomato pieces, whole olives and capers and halved peppers in the terrine mould. Finish with a layer of mousse and cover with the courgette overlap.
5. Allow to chill for approx. 4 hours.