



TOMATO AND MOZZARELLA TERRINE



QimiQ BENEFITS

- Can easily be pre-prepared
- Reduces skin formation



25



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE TERRINE

200 g	QimiQ Classic, unchilled
60 g	Prosciutto Crudo ham, 6 slices
300 g	Mozzarella
150 g	Quark 20 % fat
50 g	Herb paste
	Salt and pepper
10 ml	Lemon juice
100 g	Dried tomatoes
70 g	Black olives

FOR THE PEARL ONIONS

80 g	Sugar
300 ml	Balsamic vinegar
200 g	Cocktail onions

METHOD

1. Line a terrine mould with cling film.
2. Layer the bottom and sides with the prosciutto followed by a layer of mozzarella.
3. Whisk the unchilled QimiQ Classic smooth. Add the quark, herb paste, salt, pepper and lemon juice and mix well.
4. Alternately layer the herb mousse, dried tomatoes and olives into the terrine mould. Top with a layer of mozzarella followed by prosciutto and allow to chill for approx. 4 hours.
5. For the pearl onions: caramelize the sugar.
6. Add the balsamic vinegar and onions and continue to cook until the vinegar has reduced to syrup.