



RED PESTO SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Creamy consistency
- No additional binding necessary
- Pure indulgence with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PESTO

50 ml	Olive oil
40 g	Dried tomatoes
20 g	Black olives
20 g	Parmesan
20 g	Tomato paste
20 ml	Balsamic vinegar
1	Garlic clove(s)
	Salt and pepper

FOR THE SAUCE

200 g	QimiQ Cream Base
150 ml	Vegetable stock
	Basil, finely chopped

METHOD

1. For the Pesto: blend the ingredients together until smooth.
2. Bring the QimiQ Sauce Base and vegetable stock to the boil, add the red pesto and mix well.
3. Finish with the chopped basil.