



PEPPERS STUFFED WITH CHORIZO MOUSSE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- Full creamy taste with less fat and cholesterol



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easy

INGREDIENTS FOR 10 PORTIONS

300 g	QimiQ Whip Pastry Cream, chilled
10	Sweet pepper(s)
50 g	Sour cream 15 % fat
5 g	Paprika powder
100 g	Dried tomatoes, chopped
5 g	Cumin, ground
200 g	Chorizo [Spanish paprika salami], chopped
60 g	Black olives, chopped
60 g	Spring onion(s), chopped
20 g	Flat-leaf parsley, chopped
40 g	Tomato ketchup

METHOD

1. Slice the top off the peppers and remove the pips.
2. Lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the remaining ingredients and continue to whisk until the required volume has been achieved.
4. Fill the peppers with the mousse and chill well.