



WHITE TOMATO TERRINE



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Can easily be pre-prepared
- Acid stable and does not curdle



25



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, unchilled

500 g Cream cheese

200 ML CLEAR TOMATO WATER

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Salt

Pepper

METHOD

1. Whisk QimiQ smooth.
2. Add the cream cheese and mix well.
3. Add the tomato water and season to taste.
4. Pour the mixture into a terrine mould lined with cling film and chill for at least 4 hours (preferably overnight).