



# BLACK OLIVE AND BASIL PESTO SLICES



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Enhances the natural taste of added ingredients
- Emulsifies with oil
- Reduces discolouration
- Longer presentation times
- Quick and easy preparation



25



easy

## Tips

To ensure a natural green colour for the pesto, do not puree the herbs in a food processor. Instead chop the herbs by hand and fold into the final product.

## INGREDIENTS FOR 10 PORTIONS

### FOR THE BASIL PESTO

<b>100 g</b>	QimiQ Classic, unchilled
<b>80 g</b>	Olive oil
<b>70 g</b>	Basil, finely chopped
<b>20 g</b>	Flat-leaf parsley, finely chopped
<b>100 g</b>	Parmesan, finely grated
<b>90 g</b>	Almonds, blanched
<b>10 g</b>	Capers
	Salt and pepper

### FOR THE BLACK OLIVE PESTO

<b>100 g</b>	QimiQ Classic
<b>80 g</b>	Olive oil
<b>15 g</b>	Rocket salad, finely chopped
<b>170 g</b>	Black olives, finely chopped
<b>100 g</b>	Parmesan, finely grated
<b>40 g</b>	Pepitas, roasted
<b>8 g</b>	Garlic, finely chopped
<b>8 ml</b>	Balsamic vinegar
	Salt and pepper

### FOR THE BASE

<b>500 g</b>	Puff pastry
--------------	-------------

## METHOD

1. For the basil pesto, whisk QimiQ Classic smooth. Slowly add the olive oil and continue to whisk until smooth and entirely incorporated. Add the remaining ingredients, season to taste and chill well.
2. For the black olive pesto, whisk QimiQ Classic smooth. Slowly add the olive oil and continue to whisk until smooth and entirely incorporated. Add the remaining ingredients, season to taste and chill well.
3. For the base, place the puff pastry on a baking sheet lined with baking paper and dock it. Cover with a second sheet of baking paper and two additional baking sheets to weigh down. Bake at 185° C with convection until golden brown. Cut into strips 15 x 30 inches and allow to cool.
4. Spread the pesto approx. 2.5 inches deep onto the pastry, portion and serve decorated with peeled yellow and purple tomatoes, edible flowers, balsamic glaze etc.