



TOMATO AND PESTO MINI-GATEAUX



QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 4 PORTIONS

4 Slice(s) of whole meal bread

FOR THE PESTO LAYER

125 g QimiQ Classic, room temperature

1 bunch(es) Basil

1 tsp Pine nuts, roasted

1 tbsp Parmesan, grated

2 tbsp Olive oil

125 g Ricotta min. 45 % fat

Salt and pepper

FOR THE TOMATO LAYER

125 g QimiQ Classic, room temperature

2 Tomato(es), cored

1 tbsp Balsamic vinegar, white

Salt and pepper

METHOD

1. Cut the bread into 4 circles with the help of a dessert ring (8 cm Ø).
2. For the pesto layer, blend the basil, pine nuts, parmesan and oil to a pesto. Whisk QimiQ Classic smooth. Add 80 g of the pesto mixture and all of the ricotta and mix well.
3. For the tomato layer, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Place the bread circles into 4 rings. Cover with a layer of tomato followed by a layer of pesto and chill for at least 4 hours (preferably over night).
5. Release from the ring with a sharp knife, carefully remove, and serve with the remaining pesto.