



TOMATO AND WILD GARLIC RINGS



QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Reduces skin formation
- Reduces discoloration



25



easy

INGREDIENTS FOR 4 PORTIONS

1 package Puff pastry

FOR THE WILD GARLIC LAYER

250 g QimiQ Classic, room temperature

40 g Wild garlic

20 g Pine nuts, roasted

20 g Parmesan, grated

40 ml Olive oil

125 g Ricotta min. 45 % fat

Salt and pepper

FOR THE TOMATO LAYER

250 g QimiQ Classic, room temperature

150 g Tomato(es), cored

20 ml Balsamic vinegar, white

Salt and pepper

METHOD

1. Bake the puff pastry according to the instructions on the packet. Cut into 12 circles with the aid of a (8 cm Ø) dessert ring.
2. For the wild garlic layer: blend the wild garlic, pine nuts, Parmesan and oil to a pesto. Whisk the unchilled QimiQ Classic smooth. Add 2.8 oz of the pesto mixture and all of the ricotta and mix well.
3. For the tomato layer: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Place one circle of puff pastry into each of 4 dessert rings and layer alternately with the wild garlic mixture, tomato mixture and puff pastry until the ring is full. Allow to chill for approx. 4 hours.
5. Cut around the inside of the ring with a sharp knife, carefully remove from the ring and serve with the remaining pesto.