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QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid no separation of ingredients
- Longer shelf life without loss of quality





INGREDIENTS FOR 8 PORTIONS

4 Kohlrabi , large

FOR THE TONNAT	O SAUCE
250 g	QimiQ Classic, room temperature
360 g	Tuna in oil, drained
10 g	Mustard
200 g	Low fat yogurt
20 g	Tomato ketchup
	Capers
	Salt
	Pepper
TO GARNISH	
	Lettuce
	Red bell pepper(s), cut into strips

METHOD

- 1. For the sauce, whisk the QimiQ Classic smooth. Add the tuna, mustard, yogurt, ketchup and capers and mix well. Season to taste and blend.
- 2. content not maintained in this language
- 3. Slice the kohlrabi into wafer thin slices. Arrange on a plate and drizzle with the tonnato sauce.
- 4. Garnish with the lettuce, strips of red bell pepper and capers.