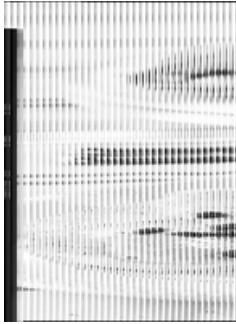




KOHLRABI TONNATO



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 8 PORTIONS

4 Kohlrabi , large

FOR THE TONNATO 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.
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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.