



MEDITERRANEAN VEGETABLE TERRINE



QimiQ BENEFITS

- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, room temperature

100 g Yellow bell pepper(s)

300 g Zucchini, finely sliced

300 g Quark 20 % fat

Salt and pepper

Basil, finely chopped

8 ml Lemon juice

100 g Dried tomatoes, finely diced

50 g Black olives, cored

50 g Capers

METHOD

1. Halve the bell peppers and remove the seeds. Bake in a hot oven at 360° F until brown. Allow to cool and peel.
2. Line a terrine mold (lined with plastic film) with a layer of thin zucchini slices. Leave an overlap of zucchini to cover the filling.
3. Whisk QimiQ Classic smooth. Add the quark, seasoning, basil and lemon juice and mix well.
4. Alternately layer the quark mousse, dried tomato pieces, whole olives and capers and halved peppers in the terrine mold. Finish with a layer of mousse and cover with the zucchini overlap.
5. Chill for at least 4 hours (preferably over night).