



TOMATO MOUSSE WITH BASIL



QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

1	Onion(s), finely chopped
1 tbsp	Butter
200 g	Tomatoes, tinned and drained, finely sliced
1 tsp	Tomato paste
	Salt and pepper
250 g	QimiQ Classic
1 tbsp	Basil, finely chopped
	Lemon juice
	Tabasco sauce
125 ml	Heavy cream 36 % fat, beaten

METHOD

1. Fry the onion in butter. Add the tomatoes and tomato puree and allow to cook for a further 15 minutes. Season to taste with salt and pepper and blend smooth.
2. Add the QimiQ Classic to the hot tomato sauce and mix well. Cool in a cold water bath.
3. Add the basil, lemon juice and tabasco and mix well.
4. Fold in the whipped cream.
5. Pour into small molds lined with cling film and chill for at least 4 hours (preferably over night).