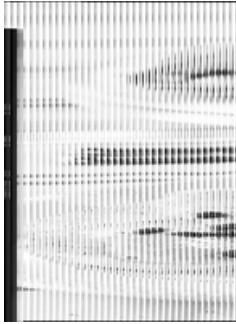




# KOHLRABI TONNATO



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 4 PORTIONS

**2 large** Kohlrabi , peeled

## FOR THE TONNATO SAUCE

**125 g** QimiQ Classic, room temperature

**180 g** Tuna in oil, drained, = 1 tin

**1 tsp** Mustard

**100 g** Low fat yogurt

**1 tbsp** Tomato ketchup

Capers

Salt and pepper

Lettuce, to decorate

Red bell pepper(s), to decorate

Capers, to decorate

## METHOD

1. For the sauce, whisk the QimiQ Classic smooth. Add the tuna, mustard, yogurt, ketchup and capers and mix well. Season with salt and pepper 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, red peppers and capers.