



# OLIVE AND TOMATO TAPENADE



## QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Acid stable and does not curdle
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 1050 G

**250 g** QimiQ Classic, room temperature

**150 g** Green olives

**150 g** Black olives

**200 g** Dried tomatoes

**100 ml** Water

**100 ml** Olive oil

**50 g** Parmesan

**20 g** Garlic, finely chopped

**10 ml** Vinegar

**20 g** Sugar

Salt and pepper

## METHOD

1. Blend the ingredients together with an immersion blender until smooth.
2. Allow to chill for approx. 4 hours.
3. Remove from the fridge, allow to stand for approx. 15 minutes and whisk smooth to serve.