



VEGETABLE CARPACCIO ON RED PESTO FROM MICHA SCHÄRER

QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Acid stable and does not curdle
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 4 PORTIONS

1	Zucchini
1	Eggplant
1	Red bell pepper(s)
1	Yellow bell pepper(s)
1	Orange bell pepper(s)
2 tbsp	Olive oil
	Salt
	White pepper, freshly ground
100 g	QimiQ Classic, room temperature
50 g	Tomatoes, puréed
	Tabasco sauce
25 g	Pine nuts, roasted
0.5 bunch(es)	Basil
20 g	Parmesan strips

METHOD

1. Wash and peel the vegetables. Slice the zucchini, aubergine and peppers lengthwise in thin strips.
2. Heat the olive oil in a non-stick frying pan and fry the vegetables for approx. 5 minutes on each side. Place on kitchen towels, pat dry and allow to cool.
3. For the red pesto, whisk QimiQ Classic smooth. Add the tomato puree and season to taste with Tabasco. Add the pine nuts and some basil leaves.
4. Blend smooth and season to taste with salt and pepper.
5. Arrange the vegetable strips on a plate and drizzle with a spoon of red pesto. Serve the remaining pesto as a side dish.
6. Garnish with Parmesan and basil.