



VEGETABLE TERRINE



QimiQ BENEFITS

- Quick and simple preparation
- Longer presentation times possible under proper refrigeration
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, room temperature

500 g Seasonal mixed vegetables

Vegetable stock

200 g Low fat quark [cream cheese]

30 g Mustard

Salt

White pepper

20 g Parsley, finely chopped

10 g Tarragon, finely chopped

METHOD

1. Cook the vegetables in the stock until tender. Drain and douse with cold water.
2. Whisk the unchilled QimiQ Classic smooth. Add the quark, mustard, salt, pepper, parsley and tarragon and mix well. Fold in the cooked vegetables.
3. Line a small terrine mold with cling film, pour in the vegetable mixture and chill for approx. 4 hours.