



TOMATOES STUFFED WITH GORGONZOLA

QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Longer shelf life without loss of quality
- Quick and simple preparation
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 6 PORTIONS

100 g	QimiQ Classic, room temperature
100 g	Gorgonzola
100 g	Heavy cream 36 % fat, fluid
100 g	Milk
2 tbsp	Olive oil
	Salt and pepper
4	Tomato(es), firm
	Basil, to garnish

METHOD

1. Blend the QimiQ Classic, Gorgonzola, cream, milk, olive oil and seasoning together until smooth. Strain through a fine sieve.
2. Pour into a 0,5 litre Gourmet Whip bottle, screw in one charger and shake well. Chill for 30 minutes.
3. Slice off the tomato tops and put to one side. Scoop out the tomato flesh with a teaspoon.
4. Take the iSi bottle out of the fridge, shake well and pipe the filling into the tomato cases.
5. Replace the tops, garnish with basil and serve.