



WARM SUNDRIED TOMATO MOUSSE



QimiQ BENEFITS

- Hygienic storage possible
- Creamy indulgent taste with less fat
- Ideal for show-cooking and buffets



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easy

INGREDIENTS FOR 1 X 2 PINT [1 LITRE] ISI GOURMET WHIP

340 g QimiQ Sauce Base

85 g Cream cheese

142 g Tomato paste

142 g Dried tomatoes

118 ml Olive oil

150 ml Milk

Garlic, squeezed

METHOD

1. Blend the ingredients together until completely smooth (strain if necessary).
2. Pour into a 1 litre iSi Gourmet Whip, screw in one charger and shake well.
3. Keep in a hot water bath at a maximum temperature of 150° F.
4. Shake well before serving.