



BELL PEPPERS STUFFED WITH CHORIZO MOUSSE



QimiQ BENEFITS

- Quick and simple preparation
- Real dairy cream product, cannot be over whipped
- One bowl preparation



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Whip, chilled
6	Bell pepper(s)
50 g	Sour cream 15 % fat
1 tsp	Paprika powder
100 g	Dried tomatoes, chopped
1 tsp	Caraway seeds, ground
120 g	Chorizo, chopped
60 g	Black olives, minced
40 g	Green onion(s), chopped
1 tbsp	Parsley, minced
40 g	Tomato ketchup

METHOD

1. Slice the top off of the bell peppers and remove the pips.
2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the remaining ingredients and continue to whisk until the required volume has been achieved.
4. Fill the bell peppers with the mousse and chill well.