



TOMATO AND WILD GARLIC RINGS



QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Reduces skin formation
- Reduces discoloration



25



easy

INGREDIENTS FOR 10 PORTIONS

2 package Puff pastry

FOR THE WILD GARLIC LAYER

250 g QimiQ Classic, room temperature

80 g Wild garlic

40 g Pine nuts, roasted

40 g Parmesan, grated

80 ml Olive oil

250 g Ricotta min. 45 % fat

Salt and pepper

FOR THE TOMATO LAYER

250 g QimiQ Classic, room temperature

300 g Tomato(es), cored

40 ml Balsamic vinegar, white

Salt and pepper

METHOD

1. Bake the puff pastry according to the instructions on the packet. Cut into 30 circles with the aid of a (8 cm Ø) dessert ring.
2. For the wild garlic layer, blend the wild garlic, pine nuts, parmesan and oil to a pesto. Whisk the unchilled QimiQ Classic smooth. Add 5.6 oz of the pesto mixture and all of the ricotta and mix well.
3. For the tomato layer: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Place one circle of puff pastry into each of 10 dessert rings and layer alternately with the wild garlic mixture, tomato mixture and puff pastry until the ring is full. Allow to chill for approx. 4 hours.
5. Cut around the inside of the ring with a sharp knife, carefully remove from the ring and serve with the remaining pesto.