



# BOUR SIN AND ALPINE CHEESE MOUSSE IN A TOMATO AND BASIL TART CASE



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Quick and simple preparation
- Longer shelf life without loss of quality



15



easy

## INGREDIENTS FOR 60 TARTLETS

**265 g** QimiQ Classic, room temperature

**410 g** Boursin Pepper Cream Cheese

Salt

Pepper, freshly ground

**200** Whipping cream 36% fat

**60 slices** Alpine cheese [strong] 45 % fat

**60** Filo pastry à 125g

Paprika powder

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the Boursin cheese, season to taste and mix well.
3. Fold in the whipped cream.
4. Roll the cheese slices, place in the tart cases and fill with the cream cheese mixture using a piping bag with a star shaped nozzle. Chill well.
5. Serve sprinkled with paprika powder.