BOURSIN 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.