



BASIL MOUSSE STUFFED CHERRY TOMATOES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

20 Cherry tomatoes

80 g Cream cheese

30 g Basil

3 tbsp Olive oil

Salt

Pepper, freshly ground

125 ml Whipping cream 36% fat

METHOD

1. Halve the cherry tomatoes and remove the core and seeds.
2. For the basil mousse: mix the unchilled QimiQ Classic together with the cream cheese, basil, olive oil and spices until smooth with an immersion blender. Fold in the whipped cream.
3. Fill into a bowl and allow to chill for 30 minutes.
4. Fill the cold mousse into a piping bag and pipe into the halved cherry tomatoes. Garnish as required and serve.