



# TOMATO MOUSSE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with oil
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 24 PORTIONS

**125 g** QimiQ Classic, room temperature

**2 tbsp** Dried tomatoes in oil

**2 tbsp** Oil from the tomato tin

**1** Garlic clove(s)

**1 tbsp** White balsamic vinegar, or herb vinegar

**2 tbsp** Tomato paste

**100** Whipping cream 36% fat

Salt and pepper

## METHOD

1. Using an immersion blender mix all the ingredients (except the cream) together until smooth.
2. Fold in the whipped cream. Season to taste with salt and pepper and allow to chill for at least 4 hours.