



# WARM TOMATO SANDWICH



## QimiQ BENEFITS

- Baked goods remain moist for longer
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 4 PORTIONS

|                          |  |
|--------------------------|--|
| <b>250 g</b>             | QimiQ Sauce Base                         |
| <b>350 g</b>             | Alpine cheese [strong] 45 % fat , grated |
| <b>1 tbsp</b>            | Olive oil                                |
| <b>1 small pinch(es)</b> | Chili powder                             |
|                          | Salt and pepper                          |
| <b>1</b>                 | Baguette(s)                              |
| <b>4</b>                 | Tomato(es), diced                        |
| <b>0.5</b>               | Red onion(s), finely sliced              |
| <b>1 tbsp</b>            | Basil, minced                            |
| <b>1 tbsp</b>            | Parsley, minced                          |

## METHOD

1. Preheat the oven to 392 °F (conventional oven).
2. Mix the QimiQ Sauce Base well with the alpine cheese, olive oil and chili powder. Season to taste with salt and pepper.
3. Cut the baguette into 2 pieces and halve through the middle.
4. Spread the QimiQ mixture onto the baguette halves and bake in the preheated oven for approx. 10-12 minutes.
5. Distribute the tomato cubes and onions onto the baguette halves and garnish with the basil and parsley.
6. **Tipp:** Statt Baguette kann auch Ciabatta verwendet werden.