



RIO BRIATI MOZZARELLA WITH TOMATO FOAM AND BASIL FOAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Longer presentation times



INGREDIENTS FOR 10 PORTIONS

800 g Rio Briati Mozzarella, sliced

400 g Arugula [Rocket leaf]

FOR THE TOMATO FOAM

250 g QimiQ Whip

60 g Shallot(s), diced

20 g Garlic, finely chopped

40 g Tomato paste

80 ml Chicken stock

200 g Tomato(es), peeled, cored

150 g Cream cheese

Salt and pepper

FOR THE BASIL FOAM

250 g QimiQ Whip

80 ml Whipping cream 36% fat

160 g Cream cheese

40 ml Olive oil

150 g Basil

200 g Spinach

Salt

METHOD

1. For the tomato foam: sauté the shallots and garlic until tender. Add the tomato puree and douse with the chicken stock. Allow to reduce by half.
2. Place the tomato mixture into a mixing beaker with the other ingredients and blend with an immersion blender until smooth. Strain through a sieve if necessary. Fill into an iSi Gourmet Whip bottle, screw in one charger and shake well. Hold warm in a water bath.
3. For the basil foam: place all of ingredients in a mixing beaker and blend with an immersion blender until smooth. Strain through a sieve if necessary. Fill into an iSi Gourmet Whip bottle, screw in one charger and shake well. Allow to chill.
4. Arrange the Rio Briati Mozzarella slices with the arugula and top with the tomato and basil foam.