



MEDITERRANEAN VEGETABLE TERRINE



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- No additional gelatine required
- Quick and easy preparation



25



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, room temperature

50 g Yellow bell pepper(s)

300 g Zucchini, finely sliced

250 g Quark 20 % fat

Salt and pepper

Basil, finely chopped

5 ml Lemon juice

100 g Dried tomatoes, finely diced

30 g Black olives, cored

30 g Capers

METHOD

1. Halve the peppers and remove the seeds. Bake in a preheated oven at 360 °F until brown. Allow to cool, peel and dice.
2. Line a terrine mold (lined with cling film) with a layer of thin zucchini slices. Leave an overlap of zucchini to cover the filling.
3. Whisk the unchilled QimiQ Classic smooth. Add the quark, seasoning, basil and lemon juice and mix well.
4. Alternately layer the quark mousse, dried tomato pieces, whole olives and capers and halved peppers in the terrine mold. Finish with a layer of mousse and cover with the zucchini overlap.
5. Chill for approx. 4 hours.