



# TOMATO AND MOZZARELLA TERRINE



## QimiQ BENEFITS

- Can easily be pre-prepared
- Reduces skin formation



25



easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE TERRINE

**200 g** QimiQ Classic, room temperature

**60 g** Prosciutto Crudo ham, 6 slices

**300 g** Mozzarella

**150 g** Quark 20 % fat

**50 g** Herb paste

Salt and pepper

**10 ml** Lemon juice

**100 g** Dried tomatoes

**70 g** Black olives

### FOR THE PEARL ONIONS

**80 g** Sugar

**300 ml** Balsamic vinegar

**200 g** Cocktail onions

## METHOD

1. Line a terrine mold with cling film.
2. Layer the bottom and sides with the prosciutto followed by a layer of mozzarella.
3. Whisk the unchilled QimiQ Classic smooth. Add the quark, herb paste, salt, pepper and lemon juice and mix well.
4. Alternately layer the herb mousse, dried tomatoes and olives into the terrine mould. Top with a layer of mozzarella followed by prosciutto and chill for approx. 4 hours.
5. For the pearl onions: caramelize the sugar.
6. Add the balsamic vinegar and onions and continue to cook until the vinegar has reduced to syrup.