



RED PESTO SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Creamy consistency
- No additional binding necessary
- Pure indulgence with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PESTO

50 ml	Olive oil
40 g	Dried tomatoes
20 g	Black olives
20 g	Parmesan
20 g	Tomato paste
20 ml	Balsamic vinegar
1	Garlic clove(s)
	Salt and pepper

FOR THE SAUCE

200 g	QimiQ Sauce Base
150 ml	Vegetable stock
	Basil, finely chopped

METHOD

1. For the Pesto: blend the ingredients together until smooth.
2. Bring the QimiQ Sauce Base and vegetable stock to a boil, add the red pesto and mix well.
3. Finish with the chopped basil.