



BELL PEPPERS STUFFED WITH CHORIZO MOUSSE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Quick and simple preparation
- Real dairy cream product, cannot be over whipped
- One bowl preparation
- Full creamy taste with less fat and cholesterol



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easy

INGREDIENTS FOR 10 PORTIONS

300 g	QimiQ Whip, chilled
10	Bell pepper(s)
50 g	Sour cream 15 % fat
5 g	Paprika powder
100 g	Dried tomatoes, chopped
5 g	Caraway seeds, ground
200 g	Chorizo, chopped
60 g	Black olives, minced
60 g	Green onion(s), chopped
20 g	Parsley, minced
40 g	Tomato ketchup

METHOD

1. Slice the top off the bell peppers and remove the pips.
2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the remaining ingredients and continue to whisk until the required volume has been achieved.
4. Fill the bell peppers with the mousse and chill well.