



# WHITE TOMATO TERRINE



## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Can easily be pre-prepared
- Acid stable and does not curdle



25



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Classic, room temperature

**500 g** Cream cheese

## 200 ML CLEAR TOMATO WATER

### CLEAR TOMATO WATER

Salt

Pepper

## METHOD

1. Whisk QimiQ smooth.
2. Add the cream cheese and mix well.
3. Add the tomato water and season to taste.
4. Pour the mixture into a terrine mold lined with cling film and chill for at least 4 hours (preferably over night).