



WHITE TOMATO MOUSSE

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Quick and simple preparation
- Acid stable and does not curdle



25



easy

INGREDIENTS FOR 10 PORTIONS

375 g QimiQ Whip, chilled

125 g Quark 20 % fat

150 ML CLEAR TOMATO WATER

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Salt

Pepper

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the quark and whisk smooth. Add the tomato water, season to taste and continue to whisk until the required volume has been achieved.
3. Chill for at least 4 hours (preferably over night).