



# FILLING FOR TOMATO AND MOZZARELLA WRAPS



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality



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easy

## INGREDIENTS FOR 4 PORTIONS

**200 g** Mozzarella, sliced

**150 g** Tomato(es), sliced

**40 g** Red onion(s), cut into strips

**40 g** Arugula [Rocket leaf]

## FOR THE SAUCE

**125 g** QimiQ Classic, room temperature

**50 g** Cream cheese

**100 g** Dried tomatoes, finely chopped

**20 g** Black olives, finely chopped

Basil, finely chopped

Garlic, finely chopped

**10 ml** Balsamic vinegar, white

## METHOD

1. For the sauce whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. Spread the tortillas with the sauce. Cover with mozzarella, tomato, onion and rocket leaf, roll up and serve cold.