



WHIPPED FETA MOUSSE



QimiQ VORTEILE

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of ingredients



15



leicht

ZUTATEN FÜR 4 PORTIONEN

2 Tasse(n) Feta

0.5 Tasse(n) QimiQ Classic

1 Tasse(n) Griechisches Joghurt

2 Stück Tomate(n), geröstet

1 Stück Zitrone(n), Saft und Abrieb davon

0.5 Tasse(n) Olivenöl

1 Tasse(n) Oregano, frisch

1 EL Schwarzer Pfeffer, gemahlen

9 Stück Scheibe(n) Weißbrot

ZUBEREITUNG

1. Whip the QimiQ Classic smooth.
2. Add the Greek yogurt and the Feta and whip till smooth - Please evenly in a bowl.
3. Top with Roasted Tomato, Oregano.
4. Combine the Olive Oil with the Lemon Zest & Peel.
5. Drizzle with the Lemon Olive Oil and top with the Black Pepper.
6. Char the bread and serve to the side.