



# SHEEPS CREAM CHEESE ROLLED IN COURGETTES



## QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, unchilled

**1** Courgette(s)

**125 g** Sheep's cream cheese

**10 ml** Balsamic vinegar, white

Salt and pepper

**1 tsp** Thyme, finely chopped

**1** Garlic clove(s), finely chopped

## METHOD

1. Slice the courgette lengthwise into thin slices. Pan fry on both sides and allow to cool.
2. Whisk QimiQ Classic smooth. Add the remaining ingredients, mix well and chill for approx. 30 minutes.
3. Lay the courgette slices on a sheet of cling film, pipe the QimiQ mixture onto the slices and roll up. Chill for at least 4 hours (preferably over night).
4. Remove the cling film, portion and serve.