



TZATZIKI SHOT WITH FETA MOUSSE AND APRICOT-CHILI CONFIT IN THE ISI GOURMET WHIP



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Portioning directly from the iSi bottle as show effect
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Reduces skin formation and discolouration, enabling longer presentation times
- Ambient storage
- Emulsifies with fat



25



easy

INGREDIENTS FOR 20 PORTIONS

FOR THE TZATZIKI SHOT

400 g Cucumber(s), peeled

100 g QimiQ Classic

300 g Natural yoghurt

1 tbsp Lime and olive oil
Salt

FOR THE FETA MOUSSE

300 g QimiQ Whip Pastry Cream

200 g Feta cheese

150 ml Milk

Salt

Pepper

FOR THE APRICOT CHILLI CONFIT

4 Apricots

30 ml Water

50 g Preserving sugar

1 small Chili pepper, fresh, cored

Pulp from 1 vanilla pod, to taste

10 ml Apricot brandy

20 Olive and rosemary tartlets [6.4 g each]

METHOD

1. For the Tzatziki-Shot, peel and finely dice the cucumber. Add the QimiQ Classic, yoghurt, oil and salt and blend smooth. Strain with a fine sieve and portion into glasses.
2. For the feta mousse, blend the QimiQ Whip, feta, milk and seasoning until smooth. Pour into a 1 litre iSi Gourmet Whip and screw in two chargers. Shake well.
3. For the apricot and chilli confit peel, halve, stone and finely dice the apricots. Bring the sugar and preservation sugar to the boil, add the chilli, vanilla and diced apricot and allow to boil for approx. 30 seconds. Add the apricot brandy and allow to cool.
4. Place one teaspoon of the cold apricot and chilli confit in a tart, pipe the feta mousse onto the apricot and place the tart on the glasses containing the tzatziki (see photo).