



TZATZIKI-SHOT WITH FETA MOUSSE AND APRICOT CHILLI CONFIT



QimiQ BENEFITS

- One bowl preparation
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Binds with fluid - no separation of ingredients
- Reduces skin formation and discolouration, enabling longer presentation times
- Ambient storage
- Emulsifies with fat



35



hard

INGREDIENTS FOR 20 PORTIONS

FOR THE TZATZIKI SHOT

- 400 g** Cucumber(s)
- 100 g** QimiQ Classic, unchilled
- 300 g** Natural yoghurt
- 1 tbsp** Lime and olive oil
- Salt

FOR THE FETA MOUSSE

- 300 g** QimiQ Whip Pastry Cream, chilled
- 200 g** Feta cheese
- 100 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 Tzaziki-Shot, peel and finely dice the cucumber. Add the QimiQ Classi , yoghurt, oil and salt and blend smooth. Strain with a fine sieve and portion into glasses.
2. For the feta mousse, blend the feta and milk smooth. Lightly whip the cold QimiQ Whip until smooth, add the feta milk, salt and pepper and whip to a mousse consistency.
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, top with a teaspoon of feta mousse and arrange on the glasses containing the tzaziki (see photo).