



# FRIED ZUCCHINI PUFFERS WITH SWEET PEPPER SAUCE



## QimiQ BENEFITS

- Problem-free reheating possible
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 8 PORTIONS

**2 small** Courgette(s), finely diced

**40 g** Butter

**300 g** QimiQ Classic, unchilled

**300 g** Low fat quark [cream cheese]

**300 g** Wheat semolina, fine

**4** Egg yolk(s)

Salt and pepper

Ground nutmeg

Sunflower oil, to fry

## FOR THE SAUCE

**1** Onion(s), finely diced

**2 tbsp** Butter

**200 ml** Clear vegetable stock

**2 tsp** Smoked sweet paprika

Salt and pepper

**4** Sweet pepper(s), finely diced

**1 tsp** Corn flour / starch

**2 tbsp** Water

**300 g** QimiQ Classic, chilled

## METHOD

1. Cook the courgettes until firm to the bite and allow to cool.
2. Whisk QimiQ Classic smooth. Add the quark, semolina, egg yolk and seasoning and mix well.
3. Knead the courgettes into the dough, season to taste and allow to rest over night.
4. Form puffers and fry on both sides until golden brown.
5. For the sauce: fry the onion in butter.
6. Douse with the vegetable stock, paprika powder and seasoning and bring to the boil. Add the sweet peppers, bind with the corn flour and bring back to the boil. Finish with the cold QimiQ Classic and season to taste.