



# COURGETTE PUFFERS WITH RED PEPPER SAUCE



## QimiQ BENEFITS

- Problem-free reheating possible
- Binds with fluid - no separation of ingredients
- Smooth and creamy consistency in seconds
- No additional binding necessary



25



easy

## INGREDIENTS FOR 8 PORTIONS

**300 g** QimiQ Classic, unchilled  
**2** Courgette(s), finely diced  
**40 g** Butter  
**300 g** Low fat quark [cream cheese]  
**300 g** Wheat semolina, fine  
**4** Egg yolk(s)  
Salt  
Pepper  
Ground nutmeg  
Sunflower oil, to fry

## FOR THE SAUCE

**400 g** QimiQ Cream Base  
**1 small** Onion(s), finely diced  
**4** Red pepper(s), finely diced  
**2 tbsp** Butter  
**200 ml** Clear vegetable stock  
**2 tsp** Smoked sweet paprika  
Salt  
Pepper

## METHOD

1. Cook the courgettes until firm to the bite and allow to cool.
2. Whisk QimiQ 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 and red peppers in butter.
6. Add the vegetable stock, paprika powder and seasoning and bring to the boil.
7. Stir in the QimiQ Sauce Base and adjust the seasoning.
8. Serve the courgette puffers on the red pepper sauce.