



# FETA OREGANO MOUSSE



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Can replace cream partially or completely
- Emulsifies with oil
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Whip Pastry Cream

**45 ml** Olive oil extra virgin

**15 ml** Lemon juice

**10 g** Sriracha hot chili sauce

**400 g** Feta cheese, crumbled

**2 g** Garlic paste

**2 g** Salt

**1.5 g** Lemon peel, fresh

**1.5 g** Flat-leaf parsley, fresh

**2.5 g** Oregano leaves

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the olive oil while whisking at high speed.
3. Add the lemon juice, hot sauce and the crumbled Feta, and whip at high speed until smooth.
4. Fold in the garlic paste, salt, lemon zest, parsley and oregano.
5. Chill overnight and serve with your favorite breads or crackers.