



# SPINACH AND FETA CHEESE SLICES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatine required
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE SPINACH CREAM

**250 g** QimiQ Classic, unchilled

**60 g** Spinach, cooked

**130 g** Cream cheese

Salt

Black pepper, freshly ground

**2 g** Garlic, squeezed

### FOR THE FETA-CREAM

**250 g** QimiQ Classic, unchilled

**100 g** Feta cheese, pureed

**50 g** Red pepper(s), finely diced

**7 g** Olive oil

**3 tbsp** Milk

Salt

Black pepper, freshly ground

## METHOD

1. For the spinach cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
2. For the feta cream: whisk the unchilled QimQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
3. Fill both mixtures alternately into a mould and allow to chill for approx. 4 hours.