

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		
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	250 g	QimiQ Classic, unchilled
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	60 g	Spinach, cooked
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	130 g	Cream cheese
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		Salt
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		Black pepper, freshly ground
250 g QimiQ Classic, unchilled 100 g Feta cheese, pureed 50 g Red pepper(s), finely diced 7 g Olive oil	2 g	Garlic, squeezed
100 g Feta cheese, pureed50 g Red pepper(s), finely diced7 g Olive oil	FOR THE FETA-CREAM	
50 g Red pepper(s), finely diced 7 g Olive oil	250 g	QimiQ Classic, unchilled
7 g Olive oil	100 g	Feta cheese, pureed
•	50 g	Red pepper(s), finely diced
3 tbsp Milk	7 g	Olive oil
·	3 tbsp	Milk
Salt		Salt
Black pepper, freshly ground		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.