



FETA MOUSSE WITH TABOULI SALAD AND TZATZIKI



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation
- One bowl preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE FETA MOUSSE

300 g	QimiQ Whip Pastry Cream, chilled
40 ml	Olive oil
100 ml	Whipping cream 36 % fat
230 g	Feta cheese, diced
10 g	Chives, chopped
	Oregano, as required
	Red pepper flakes, as required
	Salt and pepper, as required
	Garlic paste, as required

FOR THE TABOULI SALAD

500 g	Bulgur (precooked, hulled wheat grain)
1 litre(s)	Water, warm
20 g	Flat-leaf parsley, chopped
5 g	Mint, chopped
1	Onion(s), diced
200 g	Cucumber(s), diced
200 g	Tomato(es), diced
50 ml	Olive oil
70 ml	Lemon juice, fresh
4 g	Lemon peel
15 g	Garlic paste
	Salt and pepper, as required

FOR THE TZATZIKI

200 g	QimiQ Classic, unchilled
140 g	Greek style yogurt
3 g	Mint, chopped
3 g	Dill, chopped
360 g	Cucumber(s), peeled, shavings
60 ml	Olive oil
25 g	Garlic paste
	Salt and pepper, as required

METHOD

1. For the feta mousse: whip the cold QimiQ Whip until completely smooth (ensuring that the entire mixture is incorporated, especially on bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved. Season to taste and allow to chill.
3. For the tabouli salad: soak the bulgur in warm water. Add the remaining ingredients and mix well. Season to taste.
4. For the tzatziki: whisk the unchilled QimiQ Classic smooth. Add the Greek style yoghurt and whisk smooth. Add the remaining ingredients and mix well. Season to taste.
5. Serve the tabouli salad with the feta mousse and

tzatziki.