



FETA CHEESE MOUSSE



QimiQ BENEFITS

- One bowl preparation
- Quick and easy preparation
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 10 PORTIONS

300 g QimiQ Whip Pastry Cream, chilled

100 g Whipping cream 36 % fat

230 g Feta cheese

10 g Chives, finely chopped

40 ml Olive oil

2.5 g Oregano, chopped

1.5 g Red pepper flakes

Salt, as required

1.5 g Pepper

5 g Garlic paste

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, cream and feta and continue to whip until the required volume has been achieved.
3. Add the herbs and spices and mix well. Allow to chill.