



# 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.