



MEDITERRANEAN FETA TERRINE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatine required
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

1 Courgette(s), medium sized

100 g Feta cheese

10 ml Olive oil

Salt

0.5 Red pepper(s)

15 g Black olives, chopped

15 g Green olives, chopped

1 tsp Capers, chopped

Flat-leaf parsley, chopped

METHOD

1. With a slicer, thinly slice the courgette lengthwise. Line a terrine mould with the courgette slices.
2. Blend the unchilled QimiQ Classic, Feta cheese, olive oil and salt together until smooth using an immersion blender.
3. Add the remaining ingredients and mix well. Fill into the prepared terrine mould.
4. Allow to chill for approx. 4 hours.