



GRILLED KRYSSOS HALLOUMI WITH AVOCADO MOUSSE AND TOMATO SALSA



QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Longer presentation times



easy

INGREDIENTS FOR 10 PORTIONS

500 g Kryssos Halloumi cheese, sliced
Greek olive oil

FOR THE AVOCADO MOUSSE

500 g QimiQ Whip Pastry Cream, chilled
180 g Cream cheese
200 g Ripe avocado(s)
40 ml Lemon juice
5 g Lemon peel
Salt and pepper

FOR THE TOMATO SALSA

400 g Tomato(es), peeled, cored, diced
180 g Red onion(s), diced
Cilantro, chopped
Oregano, chopped
20 g Garlic, minced
180 g Poblano pepper, diced
100 ml Olive oil
80 ml White balsamic vinegar
Salt and pepper

METHOD

1. For the avocado mousse: blend the ingredients with an immersion blender until smooth and whip until the required volume has been achieved. Fill into moulds and allow to chill.
2. For the tomato salsa: sauté the onion in the olive oil. Douse with the white balsamic vinegar and allow to cool. Add the tomato cubes and the remaining ingredients and season to taste.
3. Brush the Kryssos Halloumi with the olive oil and season with salt and pepper. Grill on both sides.
4. Serve the grilled Kryssos Halloumi with the avocado mousse and tomato salsa.