



PACOJET - FETA CHEESE MOUSSE



Tips

To produce a lighter and fluffier mousse, fold in 100 g half whipped cream

INGREDIENTS FOR 1 PACOJET BEAKER

220 g QimiQ Classic, unchilled

350 g Feta cheese

50 ml Milk

30 ml Olive oil

Salt and pepper

METHOD

1. Blend the ingredients together until smooth.
2. Pour into a Pacojet beaker and freeze at -23 °C for approx. 24 hours.
3. Pacotise.

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Deep freeze stable

