



CUCUMBER DRAGON



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



25



easy

INGREDIENTS FOR 5 PORTIONS

1 Cucumber(s)

1 Red pepper(s)

2 Radishes

Toothpicks

FOR THE PUMPKIN SEED MOUSSE

125 g QimiQ Classic, unchilled

250 g Low fat quark [cream cheese]

100 g Pumpkin seeds, coarsely chopped

80 ml Pumpkin seed oil

Salt and pepper

METHOD

1. Chop approx 10 cm off both ends of the cucumber for the head and tail. Cut out the mouth and teeth (see photo) for the head, and a jagged edge for the tail.
2. Carve eyes out of the radishes and attach to the head with tooth picks. Use a strip of red pepper for the tongue and place in the mouth.
3. Slice the remaining cucumber into 5 cm long slices and scoop out the seeds ensuring that the base remains intact.
4. For the mousse, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
5. Spoon the mousse into the cucumber cups and top with a triangle cut out of the red pepper. Arrange on a decorative platter.