



WHIPPED FETA MOUSSE



QimiQ AVANTAGES

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of ingredients



15



simplement

INGRÉDIENTS POUR 4

2 tasse Feta

0.5 tasse QimiQ Base crème

1 tasse Yogourt grec

2

1 Citron(s),

0.5 tasse Huile d'olive

1 tasse Oregano, frisch

1 cs Poivre noir, moulues

9 Tranche(s) de pain blanc

PRÉPARATION

1. Whip the QimiQ Classic smooth.
2. Add the Greek yogurt and the Feta and whip till smooth - Please evently in a bowl.
3. Top with Roasted Tomato, Oregano.
4. Combine the Olive Oil with the Lemon Zest & Peel.
5. Drizzle with the Lemon Olive Oil and top with the Black Pepper.
6. Char the bread and serve to the side.