



# SHEEPS CREAM CHEESE ROLLED IN ZUCCHINI



## QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, room temperature

**1** Zucchini

**125 g** Sheep's cream cheese

**10 ml** Balsamic vinegar, white

Salt and pepper

**1 tsp** Thyme, finely chopped

**1** Garlic clove(s), finely chopped

## METHOD

1. Slice the zucchini lengthwise into thin slices. Pan fry on both sides and allow to cool.
2. Whisk QimiQ Classic smooth. Add the remaining ingredients, mix well and chill for approx. 30 minutes.
3. Lay the zucchini slices on a sheet of cling film, pipe the QimiQ mixture onto the slices and roll up. Chill for at least 4 hours (preferably over night).
4. Remove the cling film, portion and serve.