



# TZATZIKI SHOT WITH FETA MOUSSE AND APRICOT-CHILI CONFIT IN THE ISI GOURMET WHIP



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Portioning directly from the iSi bottle as show effect
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Reduces skin formation and discoloration, enabling longer presentation times
- Ambient storage
- Binds with fat



25



easy

## INGREDIENTS FOR 20 PORTIONS

### FOR THE TZATZIKI SHOT

<b>400 g</b>	Cucumber(s), peeled
<b>100 g</b>	QimiQ Classic
<b>300 g</b>	Natural yogurt
<b>1 tbsp</b>	Lime and olive oil
	Salt

### FOR THE FETA MOUSSE

<b>300 g</b>	QimiQ Whip
<b>200 g</b>	Feta cheese
<b>150 ml</b>	Milk
	Salt
	Pepper

### FOR THE APRICOT CHILLI CONFIT

<b>4</b>	Apricots
<b>30 ml</b>	Water
<b>50 g</b>	Preserving sugar
<b>1 small</b>	Chili pepper, fresh, cored
	Pulp from 1 vanilla pod, to taste
<b>10 ml</b>	Apricot brandy
<b>20</b>	Olive and rosemary tartlets [6.4 g each]

## METHOD

1. For the Tzatziki-Shot, peel and finely dice the cucumber. Add the QimiQ Classic, yogurt, oil and salt and blend smooth. Strain with a fine sieve and portion into glasses.
2. For the feta mousse, blend the QimiQ Whip, feta, milk and seasoning until smooth. Pour into a 1 litre iSi Gourmet Whip and screw in two chargers. Shake well.
3. For the apricot and chilli confit peel, halve, stone and finely dice the apricots. Bring the sugar and preservation sugar to the boil, add the chilli, vanilla and diced apricot and allow to boil for approx. 30 seconds. Add the apricot brandy and allow to cool.
4. Place one teaspoon of the cold apricot and chilli confit in a tart, pipe the feta mousse onto the apricot and place the tart on the glasses containing the tzatziki (see photo).