



TZATZIKI-SHOT WITH FETA MOUSSE AND APRICOT CHILLI CONFIT



QimiQ BENEFITS

- One bowl preparation
- Creamy indulgent taste with less fat
- Quick and simple preparation
- Binds with fluid - no separation of ingredients
- Reduces skin formation and discoloration, enabling longer presentation times
- Ambient storage
- Binds with fat



35



hard

INGREDIENTS FOR 20 PORTIONS

FOR THE TZATZIKI SHOT

400 g	Cucumber(s)
100 g	QimiQ Classic, room temperature
300 g	Natural yogurt
1 tbsp	Lime and olive oil
	Salt

FOR THE FETA MOUSSE

300 g	QimiQ Whip, chilled
200 g	Feta cheese
100 ml	Milk
	Salt
	Pepper

FOR THE APRICOT CHILLI CONFIT

4	Apricots
30 ml	Water
50 g	Preserving sugar
1 small	Chili pepper, fresh, cored
	Pulp from 1 vanilla pod, to taste
10 ml	Apricot brandy
20	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 feta and milk smooth. Lightly whip the cold QimiQ Whip until smooth, add the feta milk, salt and pepper and whip to a mousse consistency.
3. For the apricot and chilli confit peel, halve, stone and finely dice the apricots. Bring the sugar and preservation sugar to a 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, top with a teaspoon of feta mousse and arrange on the glasses containing the tzaziki (see photo).