



MUSHROOM AND ZUCCHINI COCKTAIL

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Binds with fluid - no separation of ingredients
- Full creamy taste with less fat and cholesterol
- Quick and simple preparation



15



easy

INGREDIENTS FOR 6 PORTIONS

| | |
|----------------|---------------------------------|
| 250 g | Mushrooms, finely sliced |
| 250 g | Zucchini, thinly sliced |
| | Olive oil, to fry |
| 2 tbsp | QimiQ Classic, room temperature |
| 2 tbsp | Olive oil |
| 10 ml | Lemon juice |
| | Sea salt |
| | Pepper |
| 1 small | Tomato(es), skinned |
| 40 g | Cress |
| 1 tbsp | Parsley, finely chopped |

METHOD

1. Separately fry the mushrooms and zucchini in olive oil until tender and drain well.
2. Whisk QimiQ Classic smooth, add the vegetables and olive oil and mix well. Season to taste with lemon juice, sea salt and pepper.
3. Arrange in cocktail glasses, garnish with diced tomatoes, cress and parsley.