



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



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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.