



# FRIED ZUCCHINI PUFFERS WITH BELL PEPPER SAUCE



## QimiQ BENEFITS

- Problem-free reheating possible
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat



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easy

## INGREDIENTS FOR 8 PORTIONS

- 2 small** Zucchini, finely diced
- 40 g** Butter
- 300 g** QimiQ Classic, room temperature
- 300 g** Low fat quark [cream cheese]
- 300 g** Wheat semolina, fine
- 4** Egg yolk(s)
- Salt and pepper
- Nutmeg
- Sunflower oil, to fry

## FOR THE SAUCE

- 1** Onion(s), finely diced
- 2 tbsp** Butter
- 200 ml** Clear vegetable stock
- 2 tsp** Paprika powder
- Salt and pepper
- 4** Bell pepper(s), finely diced
- 1 tsp** Corn starch
- 2 tbsp** Water
- 300 g** QimiQ Classic, chilled

## METHOD

1. Cook the zucchini until firm to the bite and allow to cool.
2. Whisk QimiQ Classic smooth. Add the quark, semolina, egg yolk and seasoning and mix well.
3. Knead the zucchini into the dough, season to taste and allow to rest over night.
4. Form puffers and fry on both sides until golden brown.
5. For the sauce: fry the onion in butter.
6. Douse with the vegetable stock, paprika powder and seasoning and bring to a boil. Add the bell peppers, bind with the corn starch and bring back to a boil. Finish with the cold QimiQ Classic and season to taste.