



# COURGETTE PUFFERS WITH BELL PEPPER SAUCE



## QimiQ BENEFITS

- Problem-free reheating possible
- Binds with fluid - no separation of ingredients
- Smooth and creamy consistency in seconds
- No additional binding necessary



25



easy

## INGREDIENTS FOR 8 PORTIONS

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

## FOR THE SAUCE

**400 g** QimiQ Sauce Base  
**1 small** Onion(s), finely diced  
**4** Red bell pepper(s), finely diced  
**2 tbsp** Butter  
**200 ml** Clear vegetable stock  
**2 tsp** Paprika powder  
Salt  
Pepper

## METHOD

1. Cook the courgettes until firm to the bite and allow to cool.
2. Whisk QimiQ smooth. Add the quark, semolina, egg yolk and seasoning and mix well.
3. Knead the courgettes 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 and bell peppers in butter.
6. Add the vegetable stock, paprika powder and seasoning and bring to a boil.
7. Stir in the QimiQ Sauce Base and adjust the seasoning.
8. Serve the courgette puffers on the bell pepper sauce.