



TZATZIKI



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Reduces skin formation and discoloration, enabling longer presentation times
- Creamy indulgent taste with less fat



INGREDIENTS FOR 815 G

125 g QimiQ Classic, room temperature

125 g Greek style yogurt

40 g Olive oil

1 tsp Lemon juice

1 tbsp Vinegar

25 g Garlic, minced

1 tbsp Dill, minced

500 g Cucumber(s), cored

Salt and pepper

METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the yogurt, olive oil, lemon juice and vinegar and whisk smooth.
3. Add the garlic, dill and cucumber, adjust the seasoning and mix well.