



SPINACH AND FETA CHEESE SLICES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SPINACH CREAM

250 g QimiQ Classic, room temperature

60 g Spinach, cooked

130 g Cream cheese

Salt

Black pepper, freshly ground

2 g Garlic, squeezed

FOR THE FETA-CREAM

250 g QimiQ Classic, room temperature

100 g Feta cheese, strained

50 g Red bell pepper(s), finely diced

20 ml Olive oil

40 ml Milk

Salt

Black pepper, freshly ground

METHOD

1. For the spinach cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
2. For the feta cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
3. Fill both mixtures alternately into a mould and allow to chill for approx. 4 hours.