



# 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 6 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

**7 g** Olive oil

**3 tbsp** 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.