



MEDITERRANEAN FETA TERRINE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatine required
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

1 Zucchini, medium sized

100 g Feta cheese

10 ml Olive oil

Salt

0.5 Red bell pepper(s)

15 g Black olives, minced

15 g Green olives, minced

1 tsp Capers, minced

Parsley, minced

METHOD

1. With a slicer, thinly slice the courgette lengthwise. Line a terrine mould with the courgette slices.
2. Blend the unchilled QimiQ Classic, Feta cheese, olive oil and salt together until smooth using an immersion blender.
3. Add the remaining ingredients and mix well. Fill into the prepared terrine mould.
4. Allow to chill for approx. 4 hours.