



# 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.