



# TSATSIKI (THERMOMIX)



## QimiQ BENEFITS

- Binds liquid, therefore no settling of ingredients
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- Reduces skin formation and discoloration and therefore allows longer presentation time
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- Creamy pleasure with less fat



## Tips

Serve with freshly baked pita chips.

## INGREDIENTS FOR 4 PORTIONS

<b>125 g</b>	QimiQ Classic, room temperature
<b>1</b>	Cucumber(s), peeled, cut into pieces
	Salt
<b>1</b>	Garlic clove(s)
<b>2</b>	
<b>1 small pinch(es)</b>	Dill
<b>250 g</b>	Greek style yogurt
<b>20 g</b>	Olive oil
<b>0.5</b>	Lemon(s), juice only
	Pepper

## METHOD

1. Place the cucumber pieces and salt in the mixing bowl and chop for 3 sec/step 5. Transfer to the simmering basket and drain for 10 minutes. Squeeze with your hands and get ready.
2. Add the garlic, mint and dill to the mixing bowl and chop for 3 sec / speed 7, push down with the spatula and repeat the process.
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3. Add the yogurt, unchilled QimiQ Classic, olive oil, lemon juice and pepper and mix for 15 sec/step 3.5.
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4. Add chopped cucumbers, mix for 5 sec/left run/stage 3.5 and season to taste.
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