



# WHIPPED FETA MOUSSE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>2 cup(s)</b>	Feta cheese
<b>0.5 cup(s)</b>	QimiQ Classic
<b>1 cup(s)</b>	Greek style yogurt
<b>2 pcs</b>	Roasted Tomato
<b>1 pcs</b>	Lemon(s), Juice and zest
<b>0.5 cup(s)</b>	Olive oil
<b>1 cup(s)</b>	Oregano, frisch
<b>1 tbsp</b>	Black pepper, ground
<b>9 pcs</b>	Slice(s) of white bread

## METHOD

1. Whip the QimiQ Classic smooth.
2. Add the Greek yogurt and the Feta and whip till smooth - Please evently in a bowl.
3. Top with Roasted Tomato, Oregano.
4. Combine the Olive Oil with the Lemon Zest & Peel.
5. Drizzle with the Lemon Olive Oil and top with the Black Pepper.
6. Char the bread and serve to the side.