



CUCUMBER DRAGON



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Longer shelf life without loss of quality



25



easy

INGREDIENTS FOR 5 PORTIONS

- 1** Cucumber(s)
- 1** Red bell pepper(s)
- 2** Radishes
- Toothpicks

FOR THE PUMPKIN SEED MOUSSE

- 125 g** QimiQ Classic, room temperature
- 250 g** Low fat quark [cream cheese]
- 100 g** Pepitas, coarsely chopped
- 80 ml** Pumpkin seed oil
- Salt and pepper

METHOD

1. Chop approx 10 cm off both ends of the cucumber for the head and tail. Cut out the mouth and teeth (see photo) for the head, and a jagged edge for the tail.
2. Carve eyes out of the radishes and attach to the head with tooth picks. Use a strip of red bell pepper for the tongue and place in the mouth.
3. Slice the remaining cucumber into 5 cm long slices and scoop out the seeds ensuring that the base remains intact.
4. For the mousse, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
5. Spoon the mousse into the cucumber cups and top with a triangle cut out of the red bell pepper. Arrange on a decorative platter.