

Whipped Feta cheese and avocado, cherry tomatoes, cucumber and toasted Ciabatta bread |

Recipe for 4 servings



Description

A creamy feta mousse accompanied by avocado, cherry tomatoes, cucumber and toasted bread.

Note

Feel free to experiment with all kinds of fresh herbs!

Ingredients

Feta mousse

- 100 Gr Sheep's milk feta
- 100 Gr Cream 35%
- 1 Pinch(es) Espelette pepper

Avocado

- 2 Unit(s) Avocado
- 1 Unit(s) Lime

Cherry tomatoes

- 12 Unit(s) Cherry tomatoes
- 30 Ml Olive oil

Toast

- 1 Unit(s) Libanese cucumber
- 4 Slice(s) Ciabatta bread
- 4 Sprig(s) Mint
- 4 Sprig(s) Basil
- 4 Sprig(s) Fresh cilantro

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **420 F°**

Set up

Clean the fresh herbs and chop them. Make nice slices of Ciabatta bread and grill them on the BBQ. Remove the flesh from the avocados. Juice the limes. Finely slice the cucumber.

Cherry tomatoes

Cut the cherry tomatoes in 2 and then season with salt, pepper and olive oil. Place them on a baking sheet and cook for 5 minutes on the BBQ. Let cool before serving.

Avocado

With a fork, squash the avocado and add the lime juice. You can add a bit of hot sauce at this point if you like.

Feta mousse

In a food processor, mix the feta to make it as smooth as possible. In a mixing bowl, whip the cream until it forms peaks. Add the feta and Espelette pepper and mix well to combine.

Plating

Start by combining the fresh herbs with some olive oil. In a deep bowl, place a spoon of feta mousse and a bit of avocado beside. Garnish with the tomatoes, the cucumber slices and finish with the fresh herb salad. Serve with the BBQ bread.

Bon appétit!