



Recipe
**KISAG
KITCHEN**

TZATZIKI-ESPUMA

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 120 ml cream
- 1 g white pepper
- 180 g cucumber
- 150 g cream cheese (heavy cream))
- 40 ml olive oil
- 2 cloves of garlic
- 1 g herb salt
- 1 g dill
- 1 onion

PREPARATION

Remove the seeds from the cucumber with a spoon and cut into small cubes. Finely puree all ingredients (except the cream) with a hand blender. Then add the cream and season to taste.

Pass the mixture through the Kisag Funnel & Strainer directly into the 0.5 L Kisag Whipper. Insert 1 Kisag Whipper Charger and shake vigorously. Chill for 1-2 hours before serving.

Our tzatziki creation is especially tasty served on Greek salad in a jar or on a pita bread.

→ **Tip:** Sauté onion cubes briefly in olive oil, then they are not so spicy.

Enjoy Cooking!

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