

Potato and Courgette Towers

Servings: 4

Prep time: 1 hour

Ingredients:

- *500g medium sized potatoes
- *black pepper
- *12 gelatin leaves
- *500g quark
- *50g blue cheese
- *200g natural yogurt
- *200ml double cream
- *2 tbsp. freshly snipped chives
- *4 tbsp. warm vegetable stock
- *2 medium courgettes, rinsed, trimmed and thinly sliced
- *10 cherry tomatoes, rinsed and halved

Directions:

1. Boil potatoes in lightly salted water until tender. Drain, cool, then peel and leave to cool completely.
2. Soften gelatin in cold water according to package instructions.
3. Place quark in a bowl and add blue cheese, yogurt and cream.
4. Add snipped chives and season with salt and freshly ground black pepper.
5. Squeeze out excess water from soaked gelatin and add leaves to warm stock to dissolve. Stir into quark mix.
6. Cut potatoes into thin slices.
7. Rinse 4 molds (about 200ml) and place alternate layers of potato and courgette inside.
8. Pour in quark mix, and then tap molds briskly against the worktop to make sure the mix is evenly distributed between the vegetables.
9. Leave to set in the refrigerator for 3-4 hours.
10. Remove molds from refrigerator, place briefly in hot water, then turn out onto a platter.
11. Serve with halved cherry tomatoes and remaining chives.