QimiQ

GARLIC BAGUETTE



QimiQ BENEFITS

- Quick and easy preparation
- 100% natural, contains no preservatives, additives or emulsifiers





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easy

INGREDIENTS FOR 8 PORTIONS

1 French loaf(s) 250 g each

FOR THE FILLING

100 g	QimiQ Cream Base
200 g	Emmenthal cheese, grated
10 g	Garlic, squeezed
10 g	Mixed herbs, finely chopped
	Salt and pepper

METHOD

- 1. Preheat the oven to 180 °C (conventional oven).
- 2. Halve the baguette lengthwise.
- 3. For the filling: mix the ingredients together well
- 4. Spread onto both halves and bake in the preheated oven until golden brown.