



SPINACH AND SHEEP'S CHEESE BRUSCHETTA



QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

1 French loaf(s) 250 g each, sliced

FOR THE TOPPING

125 g QimiQ Classic, unchilled

100 g Leaf spinach, blanched, squeezed, chopped

100 g Feta cheese, finely diced

50 g Onion(s), finely chopped

3 g Garlic, finely chopped

Salt and pepper

Ground nutmeg, grated

METHOD

1. Preheat the oven to 200 °C (conventional oven).
2. For the topping: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and the spinach and mix well.
3. Spread the bread slices evenly with the QimiQ mixture and bake in the hot oven until golden brown. Serve immediately.