



# GOOSE MEAT SPREAD



## QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

- 125 g** QimiQ Classic, unchilled
- 250 g** Cream cheese
- 150 g** Goose meat, cooked
- 2** Plums, finely diced
- 1** Red onion(s), finely diced
- 1 tsp** Cilantro, finely chopped
- 1 tsp** Flat-leaf parsley, finely chopped
- Salt
- Black pepper, freshly ground
- 0.5** Orange(s), juice and finely grated zest
- 3 tbsp** Walnuts, finely chopped

## METHOD

1. Whisk the QimiQ Classic smooth.
2. Add the remaining ingredients, season to taste and mix well.