



ROCKET LEAF AND BASIL QUARK SPREAD



QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer presentation times
- Quick and easy preparation
- No separation of added liquids



15



easy

INGREDIENTS FOR 6 PORTIONS

125 g QimiQ Classic, unchilled

250 g Low fat quark [cream cheese]

50 g Rocket salad, blanched

25 g Basil

30 ml Olive oil

10 ml Water

20 ml White wine vinegar

Salt and pepper

Sugar

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the quark and mix well.
2. Blend the blanched rocket leaf salad, basil, olive oil, water, vinegar and seasoning to a pesto.
3. Add the pesto to the QimiQ mixture and mix well.