



# HERRING, APPLE AND GHERKIN SPREAD



## QimiQ BENEFITS

- Longer presentation times without loss of quality
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer



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easy

## INGREDIENTS FOR 6 PORTIONS

<b>250 g</b>	QimiQ Classic, unchilled
<b>1</b>	Apple, peeled
<b>0.5</b>	Onion(s), finely diced
<b>1 tsp</b>	Sugar
<b>1 pinch(es)</b>	Cayenne pepper
<b>1 tbsp</b>	Garlic, finely chopped
<b>3</b>	Pickled gherkins, finely chopped
<b>200 g</b>	White herring fillet(s), finely diced
	Salt
	Pepper

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the apple, onion, sugar, pepper, garlic, gherkin and fish and mix well. Season to taste.
3. Stir well before serving.