



HERB AND QUARK SPREAD



QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Reduces skin formation and discolouration, enabling longer presentation times



15



easy

INGREDIENTS FOR 100 PORTIONS

2500 g QimiQ Classic, unchilled

5000 g Low fat quark [cream cheese]

100 g Mixed herbs, finely chopped

Salt and pepper

Mustard

Cumin, ground

Garlic, finely chopped

METHOD

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