



SHRIMP SANDWICH FILLING



QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Reduces skin formation and discolouration, enabling longer presentation times
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 1580 G

200 g QimiQ Classic, unchilled

400 g Mayonnaise, 40 % fat

30 ml Lemon juice

600 g Shrimps, ready to eat

200 g Celery, finely diced

100 g Red pepper(s), finely diced

50 g Spring onion(s), chopped

Salt and pepper

Worcestershire sauce

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the mayonnaise, lemon juice, shrimp, celery, red pepper and onion and mix well.
3. Adjust the seasoning, chill and stir well before serving.