



BASE RECIPE FOR 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



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easy

INGREDIENTS FOR 600 G

200 g QimiQ Classic, unchilled

400 g Mayonnaise, 40% fat

METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the mayonnaise and flavoring ingredients as required and mix well.
3. Adjust the seasoning, chill and stir well before serving.