



SAVOURY CREAM CHEESE SLICES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

3 Slice(s) of wholemeal tin loaf, cut lengthwise

FOR THE SPREAD

250 g QimiQ Classic, unchilled

140 g Cream cheese

60 g Ajvar

2 tsp Hot mustard

1 Red pepper(s), peeled, diced

0.5 tsp Capers, finely chopped

1 tsp Anchovies in oil, tinned and drained, finely sliced

1 tbsp Pickled gherkins, finely chopped

Salt

Black pepper, freshly ground

1 small pinch(es) Chilli pepper powder

0.5 tsp Paprika powder

TO DECORATE

Cherry tomatoes, cut into segments

Radishes, finely sliced

Chives, chopped

METHOD

1. For the spread: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
2. Spread the mixture onto 2 slices of bread (approx. 1 cm thick) and put on top of each other. Cover with the third slice of bread and press gently.
3. Spread the remaining mixture onto the top and allow to chill.
4. Cut into required portions. Garnish with radishes, cherry tomatoes and chives to serve.