



DOUBLE DECKER SANDWICH



QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

| | |
|--------------|------------------------------|
| 125 g | QimiQ Classic, unchilled |
| 150 g | Cottage cheese min. 10 % fat |
| 1 tsp | Mixed herbs, finely chopped |
| | Salt and pepper |
| | Garlic |
| 12 | Slice(s) of white bread |
| 200 g | Ham |
| | Lettuce leaves |
| 2 | Tomato(es), sliced |
| | Rosemary |

METHOD

1. For the spread: whisk the QimiQ Classic smooth. Add the cottage cheese and herbs and mix well. Season to taste.
2. For one portion: spread the QimiQ mixture onto two slices of bread. Layer the ham and lettuce on top. Place one of the slices on top on the other. Finish with a third slice of bread.
3. Repeat the procedure with the remaining ingredients.
4. Cut the sandwiches diagonally and fix with the tooth picks. Serve garnished with the tomato slices and rosemary.