



# BRUSCHETTA



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

8 Slices of ciabatta, toasted

## FOR THE TOPPING

125 g QimiQ Cream Base

70 g Cream cheese

400 g Beef tomatoes, diced

20 g Anchovy filets, finely chopped

1 Garlic clove(s), finely chopped

1 Spring onion(s), finely sliced

1 tsp Oregano, fresh

2 tsp Basil, fresh

1 tbsp Olive oil

Salt and pepper

## METHOD

1. Preheat the oven to 200 °C (conventional oven).
2. For the topping: mix together the QimiQ Sauce Base and the remaining ingredients. Season to taste.
3. Spread the mixture onto the ciabatta and bake in the hot oven until golden brown.