



EGG AND BACON SPREAD



QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Reduces skin formation and discolouration, enabling longer presentation times
- 100% natural, contains no preservatives, additives or emulsifiers
- Saves time and resources



15



easy

INGREDIENTS FOR 850 G

125 g QimiQ Classic, unchilled

75 g Lean bacon, finely diced

250 g Cream cheese

6 Egg(s), hard boiled, finely chopped

100 g Red pepper(s), finely diced

25 g Flat-leaf parsley, finely chopped

5 g Hot mustard

Salt and pepper

METHOD

1. Fry the bacon in a dry non-stick frying pan. Allow to cool.
2. Whisk the unchilled QimiQ Classic smooth.
3. Add the cream cheese, eggs, red peppers, bacon, parsley and mustard and mix well.
4. Season with salt and pepper.