



# STUFFED EGGS



## QimiQ BENEFITS

- Creamy consistency
- Foolproof
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 20 SERVINGS

**250 g** QimiQ Classic, unchilled

**10** Egg(s)

**100 g** Cream cheese

**10 g** Tarragon mustard

**4 tbsp** Olive oil

Salt

Black pepper, freshly ground

**2 pinch(es)** Cayenne pepper

**2 dash of** Lemon juice

## TO GARNISH

Sweet pepper(s), diced

Chives, finely sliced

Cress

## METHOD

1. Cook the eggs for 10 minutes, rinse under cold water, peel and halve.
2. Remove the egg yolks and press through a sieve.
3. Whisk the unchilled QimiQ Classic smooth. Add the egg yolks and the remaining ingredients and mix well.
4. Fill the mixture into a piping bag and pipe into the egg white.
5. Garnish with the diced sweet pepper, chives and cress and serve.