



QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer presentation times
- Reduces discolouration
- Quick and easy preparation





easy

INGREDIENTS FOR 1300 G

300 g Q	imiQ Classic, unchilled
700 g Eq	gg(s), hard boiled
300 g Tu	una in oil, drained
Sa	alt and pepper
Le	emon juice
W	/orcestershire sauce

METHOD

- 1. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
- 2. Chill well and stir before serving.