



CREAMY HERB SPREAD



QimiQ BENEFITS

- Longer presentation times at room temperature
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



10



easy

Tips

Quark can be used instead of cream cheese.

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, unchilled

1 tbsp Olive oil

250 g Cream cheese

2 tbsp Flat-leaf parsley, finely chopped

2 tbsp Chives, finely chopped

1 small Garlic clove(s), finely chopped

Salt and pepper

METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the remaining ingredients and mix well. Season to taste.