



# RED PEPPER SPREAD ON PUMPERNICKEL BREAD



## QimiQ BENEFITS

- Acid stable and does not curdle
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** Pumpernickel, sliced

### FOR THE SPREAD

**125 g** QimiQ Classic, unchilled

**250 g** Cream cheese

**0.5** Red pepper(s), finely chopped

**0.5 tsp** Smoked sweet paprika

**1 small pinch(es)** Spanish smoked hot paprika

**3** Pickled gherkins, finely diced

**1 tsp** Chives, finely sliced

## METHOD

1. For the spread: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
2. Spread the bread slices with the mixture and serve.