



CREAMY HERB SPREAD



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- 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 10 PORTIONS

250 g QimiQ Classic, unchilled

2 tbsp Olive oil

500 g Cream cheese

4 tbsp Flat-leaf parsley, finely chopped

4 tbsp Chives, finely chopped

2 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.