



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.