



AUBERGINE BAGUETTES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

4 Small baguette(s) 50 g each

FOR THE FILLING

1 Eggplant, medium sized

40 ml Sunflower oil

Salt

Smoked sweet paprika

1 tsp Sesame seeds

Spring onion(s), sliced

Tomato(es), sliced

FOR THE SPREAD

125 g QimiQ Classic, unchilled

125 g Low fat quark [cream cheese]

125 g Feta cheese, crushed

Salt and pepper

METHOD

1. Slice the aubergines in vertical slices. Fry on both sides in oil until slightly brown and allow to drain on kitchen roll. Sprinkle with salt, paprika powder and sesame seeds.
2. For the spread, whisk QimiQ Classic smooth. Add the quark, feta, salt and pepper and mix well.
3. Halve the baguettes lengthwise. Spread the bottom half with the spread and top with slices of aubergine, spring onion and tomato. Top with the second half of the baguette.