



# PUMPERNICKEL DISCS SANDWICHED WITH CHEESE CREAM



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

**32** Pumpernickel discs 20 g each

### FOR THE CREAM

**125 g** QimiQ Classic, unchilled

**100 g** Blue veined cheese

**250 g** Low fat quark [cream cheese]

**2 tbsp** Flat-leaf parsley, fresh

**2 tbsp** Port

Salt and pepper

## METHOD

1. For the cream: whisk QimiQ Classic smooth.
2. Mash the cheese with a fork, add the remaining ingredients and mix well.
3. Fill the cheese cream into a piping bag. Sandwich two pumpernickel discs with the cheese cream piped into the middle until all discs have been used up (16 sandwiches).