



# HALLOWEEN HERB SPREAD



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE SPREAD

**125 g** QimiQ Classic, unchilled

**1 tbsp** Olive oil

**250 g** Cream cheese

**2 tbsp** Chives, chopped

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

**1 small** Garlic clove(s), finely chopped

Salt and pepper

### TO DECORATE

**5** Carrot(s)

Almond slivers

## METHOD

1. For the spread: whisk QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
2. Peel the carrots. Slit the thin end of the carrot and insert the almonds as fingernails.
3. Arrange the carrots in the shape of a hand in the bowl of herb spread (see photo).