



# TUNA SANDWICH



## QimiQ BENEFITS

- No mayonnaise required
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Creamy indulgent taste with less fat



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easy

## Tips

Lime can be used instead of lemon.

## INGREDIENTS FOR 10 PORTIONS

Baguette(s), halved  
Lettuce leaves  
Cherry tomatoes, quartered  
Radishes, finely sliced [émincé PF]

## FOR THE TUNA SPREAD

**500 g** QimiQ Classic, unchilled  
**360 g** Tuna, tinned in oil  
**2** Red pepper(s), diced  
**350 g** Cream cheese  
**2 tbsp** Flat-leaf parsley, finely chopped  
Salt and pepper  
**1** Lemon(s), juice only

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil from the tuna until the mixture has emulsified.
2. Add the remaining ingredients, mix well and season to taste.
3. Line one half of the baguette with the lettuce leaves, cherry tomatoes and radishes and spread the tuna spread on top. Top with the second half of the baguette and serve.