



VEGETARIAN EGG SPREAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



easy

INGREDIENTS FOR 1465 G

300 g QimiQ Cream Base

500 g Egg(s)

200 g Cream cheese

400 g Parmesan, grated

10 g Sugar

40 g Mustard

1 g Garlic, finely chopped

4 g Onion powder

10 ml Lemon juice

METHOD

1. Cook the eggs for approx. 10 minutes. Separate the egg yolk from the white of the egg and finely slice the egg whites.
2. Mix the QimiQ Sauce Base with the cream cheese, Parmesan, sugar, mustard, garlic, onion powder and egg yolks to a homogeneous mass.
3. Add the sliced egg whites and mix well.