



VEGETARIAN RED PEPPER SPREAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation
- Prevents moisture migration - bread and sandwiches remain fresh and dry for longer
- Suitable for vegetarians



easy

INGREDIENTS FOR 1524 G

300 g	QimiQ Cream Base
200 g	Cream cheese
400 g	Yellow Cheddar Cheese , grated
50 g	Paprika powder
70 g	Tomato ketchup
30 g	Sugar
1 g	Pepper
3 g	Garlic, finely chopped
300 g	Red pepper(s), finely diced
170 g	Pickled gherkins, finely diced

METHOD

1. Mix the QimiQ Sauce Base with the cream cheese, cheddar, pepper powder, tomato ketchup, sugar, pepper and garlic to create a homogeneous mass.
2. Add the red peppers and pickled gherkins and mix well.