



GORGONZOLA AND PINE NUT SPREAD



QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Reduces discolouration
- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality



10



easy

INGREDIENTS FOR 10 PORTIONS

125 g QimiQ Classic, unchilled

150 g Pine nuts

250 g Gervais, unflavoured

200 g Gorgonzola, grated

25 g Basil, finely chopped

5 g Thyme, finely chopped

Salt and pepper

METHOD

1. Roast the pine nuts without fat in the Convotherm at 170° C with convection for approx. 4 minutes.
2. Whisk QimiQ Classic smooth. Add the pine nuts, gervais, gorgonzola, basil and thyme and mix well. Season to taste.