



STUFFED EASTER EGGS



QimiQ BENEFITS

- Creamy consistency
- Foolproof
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 20 SERVINGS

250 g QimiQ Classic, unchilled

10 Egg(s)

100 g Cream cheese

0.5 tsp Tarragon mustard

4 tbsp Olive oil

Salt

Black pepper, freshly ground

2 pinch(es) Cayenne pepper

2 dash of Lemon juice

TO GARNISH

Diced Bacon, fried

Chives, finely sliced

METHOD

1. Cook the eggs for 10 minutes, rinse under cold water, peel and halve.
2. Remove the egg yolks and press through a sieve.
3. Whisk the unchilled QimiQ Classic smooth. Add the egg yolks and the remaining ingredients and mix well.
4. Fill the mixture into a piping bag and pipe into the egg white.
5. Garnish with the diced bacon and chives. Serve.