



THREE KINDS OF SPREADS: RADISH CRESS, CARROT ARUGULA AND HERB CREAM CHEESE (THERMOMIX®)



QimiQ BENEFITS

- Enhances the intrinsic flavor of the ingredients
- Binds liquid, bread and pastries stay dry and fresh longer
- Reduces discoloration
- Longer presentation time without loss of quality



Tips

Serve the spreads with bread, vegetable sticks or baked potatoes with green salad.

INGREDIENTS FOR 4 PORTIONS

FOR THE QIMIQ BASE SAUCE

375 g QimiQ Classic, unchilled

750 g Cream cheese

FOR THE RADISH AND CRESS SPREAD

4 tbsp Kresse, Wurzeln abgeschnitten

100 g Radishes

375 g vorbereitete QimiQ Grundsauce

Salt

Pepper

FOR THE CARROT ARUGULA SPREAD

80 g Carrots, in pieces

40 g Arugula, halved

1 Garlic clove(s)

Salt

375 g vorbereitete QimiQ Grundsauce

FOR THE HERB CREAM CHEESE SPREAD

1 Garlic clove(s)

50 g Onion(s)

40 g frische Kräuter, gemischt, z.B.: Petersilie, ohne Stiele

375 g vorbereitete QimiQ Grundsauce

1 tbsp Olive oil

1 tsp

Pepper

FOR THE HOMEMADE HERB SALT

150 g grobes Salz

getrocknete Kräuter (z.B.: 2 TL Oregano, 2 TL Basilikum, 3 TL Petersilie, 1 TL

Thymian, 1 TL Rosmarin)

METHOD

1. For the QimiQ Base Sauce: Place the uncooled QimiQ Classic and cream cheese in the mixing bowl and mix for 20 sec./speed 6. Transfer to a bowl.

2. For the radish-cress spread: Place cress (reserve 1 tbsp. cress for garnish) and radishes in the mixing bowl. Chop for 3 seconds on speed 5. Add the QimiQ Base Sauce, salt and pepper and mix for 10 sec./speed 3. Garnish with the reserved cress. Rinse mixing bowl.
3. For the carrot and rocket spread: Place the carrots, rocket, garlic and salt in the mixing bowl, chop for 20 sec./speed 5 and push down with the spatula. Add the QimiQ Base Sauce, mix for 8 sec./speed 3 and season to taste. Transfer to a bowl. Rinse the mixing bowl.
4. For the herb cream cheese spread: Place the garlic, onion and herbs in the mixing bowl, chop for 5 sec./speed 8 and push down with the spatula. Add the QimiQ Base Sauce, 1 tbsp. olive oil, herb salt and pepper and mix for 12 sec./speed 3. Transfer to a bowl.
5. For the herb salt: Put everything in the mixing bowl and grind for 5 sec / speed 8. Fill into a screw-top jar and use as desired.