



# FILLING FOR SAVOURY SCONES

## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Firmer and more stable fillings



15



easy

## INGREDIENTS FOR 413 G

**240 g** Cream cheese

**120 g** QimiQ Classic

**3.5 g** Starch Novation 4600

**5 g** Egg white powder

**2.4 g** Salt

**0.2 g** Cayenne pepper, ground

**5 g** Flat-leaf parsley, finely chopped

## METHOD

1. Whisk the cream cheese and QimiQ Classic smooth.
2. Add the remaining ingredients and mix with an immersion blender.