



# HERB AND CREAM CHEESE SPREAD



## QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Reduces skin formation and discolouration, enabling longer presentation times



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easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, unchilled

**2 tbsp** Olive oil

**250 g** Cream cheese

**1 tbsp** Mixed herbs, finely chopped

Salt and pepper

Mustard

Cumin, ground

Garlic, finely chopped

## METHOD

1. Whisk the QimiQ Classic smooth. Add the oil and whisk slowly until the mixture has emulsified.
2. Add the remaining ingredients, season to taste and mix well.