



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.