



QimiQ BENEFITS

- Pure indulgence with less calories
- Enhances the natural taste of added ingredients
- Longer presentation times without loss of quality
- Prevents moisture migration, pastry remains fresh and dry for longer





easy

INGREDIENTS FOR 10 PORTIONS

10	Tortilla(s)
	Iceberg lettuce, finely shredded
FOR THE FILLING	
500 g	QimiQ Classic, unchilled
400 g	Cottage cheese min. 10 % fat
360 g	Tuna in oil, drained
4 tbsp	Capers, finely chopped
50 g	Pickled gherkins, finely chopped
4	Egg(s), hard boiled
	Salt
	Pepper

METHOD

- 1. For the filling, whisk QimiQ Classic smooth. Add the cottage cheese, tuna, capers, gherkin and chopped eggs and mix well. Season to taste.
- 2. Wash the lettuce and chop into fine strips.
- 3. Warm the tortillas according to the instructions on the packet. Cover with a layer of lettuce and top with the QimiQ mixture. Roll into wraps and serve.