



# CARROT AND HAZELNUT SPREAD



## QimiQ BENEFITS

- Quick and easy preparation
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Classic, unchilled

**500 g** Low fat quark [cream cheese]

**60 g** Low fat yoghurt

**300 g** Carrot(s), peeled

**40 g** Hazelnuts, finely chopped

Salt

Black pepper, freshly ground

Worcestershire sauce

**1** Lemon(s), juice only

**4 tbsp** Maple syrup

## METHOD

1. Whisk QimiQ smooth.
2. Add the remaining ingredients and mix well.