



HALLOWEEN HERB SPREAD



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Quick and easy preparation



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easy

INGREDIENTS FOR 5 PORTIONS

FOR THE SPREAD

125 g QimiQ Classic, unchilled

250 g Low fat quark [cream cheese]

2 tbsp Natural yoghurt

1 tbsp Chives, chopped

1 tbsp Flat-leaf parsley, chopped

TO DECORATE

5 Carrot(s)

Almond slivers

METHOD

1. For the spread, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. Peel the carrots. Slit the thin end of the carrot and insert the almonds as fingernails.
3. Arrange the carrots in the shape of a hand in the bowl of herb spread (see photo).