



FILLING FOR ROAST PORK WRAPS



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE MUSTARD SAUCE

125 g QimiQ Classic, room temperature

125 g Low fat quark [cream cheese]

Caraway seed powder

80 g Mustard

Garlic, squeezed

Salt and pepper

FOR THE FILLING

250 g Cold roast pork, sliced

90 g White cabbage, cut into strips

40 g Horseradish, coarsely grated

METHOD

1. For the sauce, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. Spread the sauce onto the wraps. Cover with the slices of pork, cabbage and horse radish. Roll up and serve cold.