



# SPINACH AND SHEEP'S CHEESE BRUSCHETTA



## QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer shelf life without loss of quality



15



easy

## INGREDIENTS FOR 4 PORTIONS

1 French loaf(s) 8.8 oz each, sliced

## FOR THE TOPPING

125 g QimiQ Classic, room temperature

100 g Leaf spinach, blanched, squeezed, chopped

100 g Feta cheese, finely diced

50 g Onion(s), finely chopped

3 g Garlic, finely chopped

Salt and pepper

Nutmeg, grated

## METHOD

1. Preheat the oven to 400 °F (conventional oven).
2. For the topping: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and the spinach and mix well.
3. Spread the bread slices evenly with the QimiQ mixture and bake in the hot oven until golden brown. Serve immediately.