



# GOOS MEAT SPREAD



## QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, room temperature

**250 g** Cream cheese

**150 g** Goose meat, cooked

**2** Plums, finely diced

**1** Red onion(s), finely diced

**1 tsp** Cilantro / coriander, finely chopped

**1 tsp** Parsley, finely chopped

Salt

Black pepper, freshly ground

**0.5** Orange(s), juice and finely grated zest

**3 tbsp** Walnuts, finely chopped

## METHOD

1. Whisk the QimiQ Classic smooth.
2. Add the remaining ingredients, season to taste and mix well.