



WILD GARLIC AND QUARK SPREAD



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Longer shelf life without loss of quality
- Creamy indulgent taste with less fat



15



easy

Tips

Quark can be used instead of cream cheese.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

250 g Quark 20 % fat

70 g Wild garlic, minced

Salt and pepper

METHOD

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