



# ROCKET LEAF AND BASIL QUARK SPREAD



## QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer presentation times possible under proper refrigeration
- Quick and simple preparation
- No separation of added liquids



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easy

## INGREDIENTS FOR 6 PORTIONS

**125 g** QimiQ Classic, room temperature

**250 g** Low fat quark [cream cheese]

**50 g** Arugula [Rocket leaf], blanched

**25 g** Basil

**30 ml** Olive oil

**10 ml** Water

**20 ml** White wine vinegar

Salt and pepper

Sugar

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the quark and mix well.
2. Blend the blanched rocket leaf salad, basil, olive oil, water, vinegar and seasoning to a pesto.
3. Add the pesto to the QimiQ mixture and mix well.