



OBAZDA - BAVARIAN CAMEMBERT SPREAD



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- 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



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easy

INGREDIENTS FOR 1160 G

500 g QimiQ Classic, room temperature

250 g Camembert min. 45 % fat , diced

250 g Low fat quark [cream cheese]

140 g Onion(s), finely chopped

Paprika powder

Garlic, finely sliced

20 g Mixed herbs, finely chopped

Salt

Pepper

Caraway seed powder

METHOD

1. Blend the QimiQ Classic, Camembert and quark together until smooth.
2. Add the remaining ingredients and mix well.