



HERRING, APPLE AND GHERKIN SPREAD



QimiQ BENEFITS

- Longer shelf life without loss of quality
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Classic, room temperature
1	Apple, peeled
0.5	Onion(s), finely diced
1 tsp	Sugar
1 pinch(es)	Cayenne pepper
1 tbsp	Garlic, finely chopped
3	Pickled gherkins, finely chopped
200 g	White herring fillets(s), finely diced
	Salt
	Pepper

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the apple, onion, sugar, pepper, garlic, gherkin and fish and mix well. Season to taste.
3. Stir well before serving.