



HERB AND QUARK SPREAD



QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Reduces skin formation and discoloration, enabling longer presentation times



15



easy

INGREDIENTS FOR 100 PORTIONS

2500 g QimiQ Classic, room temperature

5000 g Low fat quark [cream cheese]

100 g Mixed herbs, finely chopped

Salt and pepper

Mustard

Caraway seeds, ground

Garlic, finely chopped

METHOD

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