



# EGG SANDWICH FILLING



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Reduces skin formation and discoloration, enabling longer presentation times
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer



15



easy

## INGREDIENTS FOR 1000 G

<b>130 g</b>	QimiQ Classic
<b>250 g</b>	Mayonnaise, 40 % fat
<b>20 ml</b>	Lemon juice
<b>30 g</b>	Mustard
<b>500 g</b>	Egg(s), hard boiled
<b>30 g</b>	Chives, finely chopped
<b>30 g</b>	Onion(s), minced
	Salt and pepper
	Tabasco sauce

## METHOD

1. Whisk the QimiQ Classic smooth.
2. Add the mayonnaise, lemon juice, mustard, eggs, chives and onion and mix well.
3. Adjust the seasoning, chill and stir well before serving.