



# SHRIMP SANDWICH FILLING



## QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Reduces skin formation and discoloration, enabling longer presentation times
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 1580 G

**200 g** QimiQ Classic, room temperature

**400 g** Mayonnaise, 40 % fat

**30 ml** Lemon juice

**600 g** Shrimp, ready to eat

**200 g** Celery, finely diced

**100 g** Red bell pepper(s), finely diced

**50 g** Green onion(s), minced

Salt and pepper

Worcestershire sauce

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the mayonnaise, lemon juice, shrimp, celery, red bell pepper and onion and mix well.
3. Adjust the seasoning, chill and stir well before serving.