



VEGETABLE 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

75 g Red bell pepper(s), finely diced

75 g Green bell pepper(s), finely diced

150 g Carrot(s), finely diced

200 g Celery, finely diced

150 g Cucumber(s), finely diced

150 g Tomato(es), cored

150 g Apples, peeled , finely diced

Salt and pepper

Sugar

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the mayonnaise, lemon juice, vegetables and apple and mix well.
3. Adjust the seasoning, chill and stir well before serving.