

## QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
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easy


## INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature
150 g Cottage cheese min. $10 \%$ fat
1 tsp Mixed herbs, finely chopped
Salt and pepper
Garlic
12 Slice(s) of white bread

## 200 g Ham

Lettuce leaves
2 Tomato(es), sliced
Rosemary

## METHOD

1. For the spread: whisk the QimiQ Classic smooth. Add the cottage cheese and herbs and mix well. Season to taste.
2. For one portion: spread the QimiQ mixture onto two slices of bread. Layer the ham and lettuce on top. Place one of the slices on top on the other. Finish with a third slice of bread.
3. Repeat the procedure with the remaining ingredients.
4. Cut the sandwiches diagonally and fix with the tooth picks. Serve garnished with the tomato slices and rosemary.
