



# EGG SPREAD



## QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**5** Egg(s), hard boiled

**50 g** Sour cream 15 % fat

**1 tbsp** Chives, finely chopped

Salt and pepper

Mustard

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the remaining ingredients and mix well.