



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.