



# EGG AND BACON SPREAD



## QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Reduces skin formation and discoloration, enabling longer presentation times
- All natural, contains no preservatives, additives or emulsifiers
- Saves time and resources



15



easy

## INGREDIENTS FOR 850 G

**125 g** QimiQ Classic, room temperature

**75 g** Lean bacon, finely diced

**250 g** Cream cheese

**6** Egg(s), hard boiled, finely chopped

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

**25 g** Parsley, finely chopped

**5 g** Hot mustard

Salt and pepper

## METHOD

1. Fry the bacon in a dry non-stick frying pan. Allow to cool.
2. Whisk the unchilled QimiQ Classic smooth.
3. Add the cream cheese, eggs, red peppers, bacon, parsley and mustard and mix well.
4. Season with salt and pepper.