



# STUFFED EGGS



## QimiQ BENEFITS

- Creamy consistency
- Guaranteed to succeed
- Longer shelf life without loss of quality



15



easy

## INGREDIENTS FOR 20 SERVINGS

<b>250 g</b>	QimiQ Classic, room temperature
<b>10</b>	Egg(s)
<b>100 g</b>	Cream cheese
<b>10 g</b>	Mustard
<b>4 tbsp</b>	Olive oil
	Salt
	Black pepper, freshly ground
<b>2 pinch(es)</b>	Cayenne pepper
<b>2 dash of</b>	Lemon juice

## TO GARNISH

	Bell pepper(s), diced
	Chives, finely sliced
	Cress

## METHOD

1. Cook the eggs for 10 minutes, rinse under cold water, peel and halve.
2. Remove the egg yolks and press through a sieve.
3. Whisk the unchilled QimiQ Classic smooth. Add the egg yolks and the remaining ingredients and mix well.
4. Fill the mixture into a piping bag and pipe into the egg white.
5. Garnish with the diced sweet pepper, chives and cress and serve.