



RED BELL PEPPER SPREAD ON PUMPERNICKEL BREAD



QimiQ BENEFITS

- Acid stable and does not curdle
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g Pumpernickel

FOR THE SPREAD

250 g QimiQ Classic, room temperature

500 g Cream cheese

140 g Red bell peppers, tinned and drained, finely chopped

1 tsp Paprika powder

2 small pinch(es) Spanish smoked hot paprika

100 g Pickled gherkins, finely diced

2 tsp Chives, finely sliced

METHOD

1. For the spread: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste
2. Spread the bread slices with the mixture and serve.