



CARROT AND HAZELNUT SPREAD



QimiQ BENEFITS

- Quick and simple preparation
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

250 g Low fat quark [cream cheese]

2 tbsp Low fat yogurt

150 g Carrot(s), peeled

2 tbsp Hazelnuts, finely chopped

Salt

Black pepper, freshly ground

0.5 Lemon(s), juice only

2 tbsp Maple syrup

METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the remaining ingredients and mix well. Season to taste.