



MANGO AND CHICKEN SPREAD

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Creamy indulgent taste with less fat
- Reduces discoloration



INGREDIENTS FOR 850 G

280 g	QimiQ Classic, room temperature
200 g	Cream cheese
240 g	Mayonnaise 80 % fat
120 g	Mango(es), pureed
4 g	Curry powder
2 g	Pepper, ground
4 g	Salt
200 g	Chicken breast fillet, cooked

METHOD

1. Whisk the cream cheese smooth. Add the QimiQ Classic and whisk again.
2. Add the remaining ingredients except the chicken and mix well.
3. Add the chopped chicken breast. Mix and season to taste.