



SHRIMPS SANDWICH FILLING



QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Reduces skin formation and discoloration, enabling longer presentation times
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 1580 G

200 g QimiQ Classic, room temperature

400 g Mayonnaise, 40% fat

600 g Shrimp, fresh

30 ml Lemon juice

200 g Celery, finely diced

100 g Red bell pepper(s), finely diced

50 g Green onion(s), minced

Salt and pepper

Worcestershire sauce

METHOD

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