



# SEAFOOD 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 1000 G

**130 g** QimiQ Classic, room temperature

**250 g** Mayonnaise, 40% fat

**380 g** Seafood

**20 ml** Lemon juice

**130 g** Celery, finely diced

**60 g** Red bell pepper(s), finely diced

**30 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.