



# CREAMY HERB SPREAD



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



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easy

## Tips

Quark can be used instead of cream cheese.

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Classic, room temperature

**2 tbsp** Olive oil

**500 g** Cream cheese

**4 tbsp** Parsley, finely chopped

**4 tbsp** Chives, finely chopped

**2 small** Garlic clove(s), finely chopped

Salt and pepper

## METHOD

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