



AUBERGINE BAGUETTES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

4 Small baguette(s) 50 g each

FOR THE FILLING

1 Eggplant, medium sized

40 ml Sunflower oil

Salt

Paprika powder

1 tsp Sesame seeds

Green onion(s), sliced

Tomato(es), sliced

FOR THE SPREAD

125 g QimiQ Classic, room temperature

125 g Low fat quark [cream cheese]

125 g Feta cheese, crushed

Salt and pepper

METHOD

1. Slice the eggplant in vertical slices. Fry on both sides in oil until slightly brown and allow to drain on kitchen roll. Sprinkle with salt, paprika powder and sesame seeds.
2. For the spread, whisk QimiQ Classic smooth. Add the quark, feta, salt and pepper and mix well.
3. Halve the baguettes lengthwise. Spread the bottom half with the spread and top with slices of eggplant, scallion and tomato. Top with the second half of the baguette.