



EGGPLANT AND CHICKPEA SPREAD



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



25



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

70 g Chickpeas

500 g Eggplant, sliced

100 g Tomato(es), finely diced

10 g Zucchini, minced

0.5 Onion(s), minced

1 Garlic clove(s), finely chopped

Cilantro / coriander, ground

Cayenne pepper

Salt

Lemon juice

METHOD

1. Soak the chickpeas in water and then cook until tender. Drain and put the chickpeas and some of the cooking water to one side.
2. Salt the sliced eggplant and allow to draw. Rinse well and arrange on a baking sheet lined with baking paper. Bake in a hot oven until golden brown. Allow to cool, add to the cooked chick peas and blend until smooth (add some of the chickpea water if the mixture becomes too thick).
3. Whisk the unchilled QimiQ Classic smooth.
4. Add the eggplant puree, tomatoes, zucchini, onion, garlic, seasoning and lemon juice and mix well.