

INGREDIENTS FOR 10 PORTIONS

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Quick and simple preparation



| 125 g | QimiQ Classic, room temperature |
|-------|---------------------------------|
| 250 g | Mayonnaise 80 % fat |
| 400 g | New Bridge Cheddar cheese |
| 160 g | Streaky bacon |
| 200 g | Piquillo pepper , fire roasted |
| 10 g | Salt |
| 4 g | Pepper |
| 20 ml | Lemon juice |
| 10 g | Dijon mustard |
| | Garlic paste |
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METHOD

- 1. Whisk the unchilled QimiQ Classic smooth. Add the mayonnaise and blend until smooth.
- 2. Add the New Bridge Cheddar cheese and the remaining ingredients and mix well. Season to taste.
- 3. Serve with toasted bread or crackers.