



CHICKEN, SWEET PEPPER AND CUCUMBER SANDWICH FILLING



QimiQ BENEFITS

- Quick and simple preparation
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Enhances the natural taste of added ingredients
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 1000 G

220 g QimiQ Classic, room temperature

180 g Cream cheese

265 g Chicken breast fillet

44 g Tomato ketchup

130 g Bell pepper(s), cored

130 g Cucumber(s), finely diced

27 g Horseradish

1 tbsp Parsley, finely chopped

Salt and pepper

Lemon juice

METHOD

1. Fry the chicken, dice and allow to cool.
2. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
3. Chill well and stir before serving.