



PLUM AND WALNUT SPREAD



QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

250 g Cream cheese

3 Plums, finely diced

0.5 Red onion(s), finely diced

1 tsp Parsley, finely chopped

Salt

Black pepper, freshly ground

3 tbsp Walnuts, finely chopped

METHOD

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