



HALLOWEEN HERB SPREAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SPREAD

125 g QimiQ Classic, room temperature

1 tbsp Olive oil

250 g Cream cheese

2 tbsp Chives, minced

2 tbsp Parsley, minced

1 small Garlic clove(s), finely chopped

Salt and pepper

TO DECORATE

5 Carrot(s)

Almond slivers

METHOD

1. For the spread: whisk QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
2. Peel the carrots. Slit the thin end of the carrot and insert the almonds as fingernails.
3. Arrange the carrots in the shape of a hand in the bowl of herb spread (see photo).