



# SWEDISH CAKE



## QimiQ BENEFITS

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



30



easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

**2 package** White toasting bread

### FOR THE EGG SPREAD

- 250 g** QimiQ Classic, room temperature
- 5** Egg(s), hard boiled, finely chopped
- 50 g** Sour cream 15 % fat
- 1 tbsp** Chives, finely chopped
- Salt and pepper
- Mustard

### FOR THE HERB AND CREAM CHEESE SPREAD

- 250 g** QimiQ Classic, room temperature
- 1 tbsp** Olive oil
- 250 g** Cream cheese
- 2 tbsp** Parsley, finely chopped
- 2 tbsp** Chives, finely chopped
- 1 small** Garlic clove(s), finely chopped
- Salt and pepper

### FOR THE SPICY CHEESE SPREAD

- 250 g** QimiQ Classic, room temperature
- 175 g** Cream cheese
- 4 tbsp** Olive oil
- 100 g** Alpine cheese [strong] 45 % fat , grated
- 1** Green bell pepper(s), finely diced
- 60 g** Sweet peppadew, drained, finely diced
- 1 pinch(es)** Chili powder
- Salt and pepper

### FOR THE SMOKED SALMON SPREAD

- 250 g** QimiQ Classic, room temperature
- 2 tbsp** Sour cream 15 % fat
- 150 g** Smoked salmon, finely chopped
- 1 tsp** Dill, finely chopped
- 1 tsp** Horseradish, finely grated
- 0.5** Lemon(s), juice only
- Salt and pepper

## METHOD

1. For the egg spread: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
2. For the herb and cream cheese spread: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
3. For the spicy cheese spread: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
4. For the smoked salmon spread: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.

5. Layer the toasting bread alternately with the spreads into a cake tin and allow to chill for approx. 4 hours.