



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



10



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Classic, room temperature

500 g Cream cheese

6 Plums, finely diced

1 Red onion(s), finely diced

2 tsp Parsley, finely chopped

Salt

Black pepper, freshly ground

6 tbsp Walnuts, finely chopped

METHOD

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