



DEILED EGGS



QimiQ BENEFITS

- Pure indulgence with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



20



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Classic, room temperature

57 g Bacon

12 Egg(s)

57 g Mayonnaise, 40 % fat

8 g Dijon mustard

8 g White balsamic vinegar

57 g Bread & butter pickles

METHOD

1. Preheat the oven to 350 °F (convection oven).
2. Place the bacon on a sheet pan with parchment paper and bake in the preheated oven until crisp (approx. 25 minutes). Drain the grease and set aside.
3. Cook the eggs in boiling water (suggested time 11-12 minutes).
4. Cut the cooled, peeled eggs in half lengthwise and remove the yolks. Set both the yolks and the whites aside.
5. Whisk the QimiQ Classic smooth.
6. Add the other ingredients including the egg yolks and mix well.
7. Pipe the egg mixture into the egg white halves.
8. Garnish the eggs with the bacon and slices of bread and butter pickles.