



# GORGONZOLA AND PINE NUT SPREAD



## QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Reduces discoloration
- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality



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easy

## INGREDIENTS FOR 10 PORTIONS

**125 g** QimiQ Classic, room temperature

**150 g** Pine nuts

**250 g** Gervais, unflavoured

**200 g** Gorgonzola, grated

**25 g** Basil, finely chopped

**5 g** Thyme, finely chopped

Salt and pepper

## METHOD

1. Roast the pine nuts without fat in the Convotherm at 340° F with convection for approx. 4 minutes.
2. Whisk QimiQ Classic smooth. Add the pine nuts, gervais, gorgonzola, basil and thyme and mix well. Season to taste.