



STUFFED EGGS



QimiQ BENEFITS

- Creamy consistency
- Guaranteed to succeed
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 10 SERVINGS

125 g	QimiQ Classic, room temperature
5	Egg(s)
50 g	Cream cheese
0.25 tsp	Mustard
2 tbsp	Olive oil
	Salt
	Black pepper, freshly ground
1 pinch(es)	Cayenne pepper
1 dash of	Lemon juice

TO GARNISH

	Diced Bacon, fried
	Chives, finely sliced

METHOD

1. Cook the eggs for 10 minutes, rinse under cold water, peel and halve.
2. Remove the egg yolks and press through a sieve.
3. Whisk the unchilled QimiQ Classic smooth. Add the egg yolks and the remaining ingredients and mix well.
4. Fill the mixture into a piping bag and pipe into the egg white.
5. Garnish with the diced sweet pepper, chives and cress and serve.